BOOKING FORM

CHRISTMAS FAYRE	
PARTY NIGHT	

Date	Time		
Contact Name			
Number in Party	Children .		
Address			
	Postcode		
Email			
Tel No			
STARTERS		ADULT	CHILD
MAINS			

DESSERTS			

CHRISTMAS FOOD OPENING HOURS, please ask at the bar. Please check availability as soon as possible to avoid disappointment. To confirm your Christmas Day booking a £20.00 per person non refundable deposit will be required no later than 1st December and all pre orders must be received by Friday 16th December.



307 Longhurst Lane, Mellor, Stockport, SK6 Tel: 0161 4272 563

CHRISTMAS FAYRE

Served from 27th November (excluding Sundays) £10pp non-refundable deposit required

2 Courses £25.95 * 3 Courses £29.95

Starter

Tomato & Red Pepper Soup v herb croutons, crusty bread & butter

Chicken Liver Pâté
onion marmalade, wholemeal toast

Traditional Prawn Cocktail
in Marie Rose sauce, mixed salad & brown bread

Main Course

Traditional Roast Beef or Turkey served with all the trimmings and a rich roast gravy

Poached Smoked Haddock

garlic & herb potatoes, tender stem broccoli, poached egg, creamy mustard sauce

Vegan Lasagne ve garlic brushed ciabatta & salad

Desserts

Winter Berry Eton Mess winter spin on a summer favourite

Homemade Gingerbread Cheesecake served with pouring cream

Traditional Christmas Pudding • with brandy sauce

Food Allergies and Intolerances - Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.

CHRISTMAS DAY

Pre-order by Friday 15th December £20pp deposit required no later than 1st December

Adults £74.95 * Under 12's £34.95

Starter

Homemade French Onion Soup v with cheesy topped crouton

Chicken Liver & Brandy Pâté toasted sour dough & red onion marmalade

Smoked Duck Salad on a bed of shredded baby gem, pomegranate, orange & balsamic glaze

Salt & Pepper Wild Mushrooms v served on toasted sour dough

Champagne Sorbet

Main Course

Traditional Roast Turkey with all the trimmings, lashings of roast gravy

Traditional Slow Roasted Beef with all the trimmings

Cod Loin wrapped in Pancetta sautéed chorizo, chickpeas, tomato velouté & pan roasted potatoes

 Beetroot, Wild Mushroom & Butternut Squash Wellington v seasonal vegetables, new potatoes & vegetarian gravy

Desserts

Traditional Christmas Pudding with brandy sauce

Espresso Panna Cotta with Biscoffi crumb

White Chocolate Cheesecake with chocolate dipped strawberries

Selection of Cheese & Biscuits

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