

Booking Form



Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your 50% per person non refundable deposit, the balance to be paid on the day of your party / 15th December for Christmas Day bookings

Date Time

Contact Name

Number in Party Children

Address

..... Postcode

Email

Tel No

Christmas Fayre

Christmas Day

Starters	Adult	Child
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_____	_____	_____
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_____	_____	_____

Mains	Adult	Child
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_____	_____	_____
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Sweets	Adult	Child
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_____	_____	_____
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INGLE
NOOK
INNS & TAVERNS

Christmas
Menu

The Derby Arms
Church Road, Treales PR4 3SH
Tel: 01772 683705

Derby Arms, Treales

Christmas Fayre

★
£16.95

2 Courses

£19.95

3 Courses

Served 1st – 23rd December

STARTERS

Crayfish & Avocado cocktail

with citrus crème fraiche & buttered granary bread

Roast Parsnip Soup

with white truffle oil

Creamy Garlic Mushrooms

cooked with Guinness & Stilton cheese served on a sourdough croute

Smooth Chicken Liver Parfait

with red onion chilli jam & melba toast

MAINS

Traditional Roast Goosnargh Turkey

Chestnut stuffing, Chipolatas & Sage Gravy

Roast Ashlea Farm Beef

Yorkshire Pudding & Homemade Hot Horseradish

Herb Crusted Baked Salmon Fillet

with dill prosecco sauce

Goats Cheese & Confit Cherry Tomato Tart

with sweet balsamic syrup

All main courses served with seasonal vegetable & potatoes

SWEETS

Christmas Pudding

with salted caramel butter & Brandy sauce

White Chocolate & Raspberry Cheesecake

with candied fruits & clotted cream

Winter Berry Prestbury Mess

A selection of English cheeses

with celery & Grapes

Christmas Day

★
£65.00

Adults

£30.00

Children

Seated at 1.00pm

STARTERS

Roast Parsnip, Red Apple & Celeriac Soup

Duck Liver Pâté

with oatcakes, red chilli & kumquat marmalade

Cardamom Roasted Pears

with crumbled Wensleydale cheese & candied ginger, served on honey dressed leaves

Lobster & Crayfish Salad

with tarragon Hollandaise

Jellied & Potted Beef Hock

with pickled baby limes

MAINS

Traditional Roast Goosnargh Turkey

with pigs in blankets, cranberry stuffing, roast potatoes, seasonal vegetables and gravy

“Gloucester Old Spot” Belly of Pork

stuffed with black pudding served on a bed of mash, with a cider cream sauce and green beans

Portabello Mushroom Wellington

leek champ & wild mushroom sauce

Pan Fried Sea Bass Fillets

with a shrimp and baby leek white wine sauce, served with crushed new potatoes and winter greens

Roast Sirloin of Ashlea Farm Beef

homemade hot horseradish, Yorkshire puddings & claret gravy

SWEETS

★
Traditional Christmas Pudding with Brandy sauce

Warm Chocolate Brownie with vanilla ice cream

Vanilla Brulée Cheesecake with Fresh Raspberries

Trio of British Cheeses with rustic bread & chutney