

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
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Mains	Adult	Child
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Desserts	Adult	Child
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

INGLE
NOOK
INNS & TAVERNS

Christmas
Menu

Christmas Fayre

£15.95

Two Courses

£19.95

Three Courses

Served 1st – 23rd December

STARTERS

Chicken Liver Parfait

with rocket, onion chutney & toasted ciabatta

Classic Prawn Cocktail

with Marie Rose sauce, lemon wedge & mixed leaf

Winter Salad

mixed leaf, roast root vegetables, pomegranate, french vinaigrette

Festive Soup

lightly spiced root vegetable soup, crusty bread roll

Goat's Cheese Tart

with fig and caramelized red onion marmalade & rocket garnish

MAINS

Traditional Goosnargh Roast Turkey

roast potatoes, pigs in blankets, roast root veg, cauliflower cheese, Yorkshire pudding, red wine gravy

Nut Roast (V)

roast potatoes, roast root veg, cauliflower cheese, Yorkshire pudding, wine gravy

Salmon en Croute

samphire, mash potatoes with dill hollandaise sauce

Game Suet Pudding

roast root vegetables, hand cut chips

Mushroom Risotto (v)

truffle oil, rocket, parmesan crisp.

Pork Belly

spiced noodle broth, garlic, lemongrass, ginger, chilli, coriander

PUDDINGS

Traditional Christmas Pudding

served with brandy sauce

Apple Crumble

with vanilla bean ice cream or custard

Minced Pies

with pouring cream

Crème Brulee

with shortbread

Chocolate Orange Cheesecake

with vanilla bean ice cream

Christmas Day

£49.95

STARTERS

Duck & Cognac Parfait

smooth duck liver parfait studded with Foie gras, quince chutney, rocket, toasted ciabatta

Prawn Cocktail with A Twist

a medley of prawns, smoked salmon & crayfish served on chiffonade of Iceberg lettuce, Marie rose sauce

Warm Winter Soup (V)

spiced & roasted local root veg soup, white truffle oil & bread roll

Melon Terrine

pressed jellied trio of melon set in port jelly, candied fruits & coulis

PALATE CLEANSE

Champagne Sorbet

MAINS

Traditional Roast Goosnargh Turkey

roast potatoes, pigs in blanket, sprouts, root veg, stuffing, Yorkshire pudding, bread sauce, gravy

Roast Sirloin of Beef

sliced thick, served pink with roast potatoes, sprouts, root veg, Yorkshire pudding, port & thyme gravy

Baked Fillet Salmon

champ mash, dill hollandaise, crispy kale, lemon wedge

Savoury Mille Feuille

pressed puff pastry, onion compote, creamed garlic & thyme mushrooms, roast root vegetables

PUDDINGS

Traditional Christmas pudding

with Brandy sauce

Lemon Posset

with homemade shortbread biscuit & vanilla bean ice cream

Cranberry & White chocolate Bread & Butter Pudding

served with Clotted cream

Selection of Local Cheeses

with celery, grapes, chutney & Oatcakes