

Christmas Party Lunch-Time Menu

To start

Chef's Homemade Pate
with fig & chutney crumble & toasted wholemeal

Roasted Festive Vegetable Soup
with savoury herb scones

Warm Chestnut, Goat's Cheese & Beetroot Salad

**Classic Prawn Cocktail with Homemade Marie Rose
Sauce**

Mains

Roasted Turkey Crown
with all the trimmings

Infusion's Fish Pie
with cod, salmon, hake & king prawns,
topped with cheesy mash

Beef Rump Steak Bourguignon
chargrilled rump of beef with classic Bourguignon sauce
served with garlic mash

Field Mushroom & Red Pepper Stroganoff

Sweets

Homemade Baileys Cheesecake

Traditional Christmas Pudding with Brandy Cream

Warm Mince Pie with Whipped or Brandy Cream

Christmas Party Dinner Menu

To start

Roasted Local Parsnip and Honey Soup
with savoury herb scones

Chicken & Brandy Pâté Pot
warm wholemeal toasted bread and fig & cranberry chutney

Horseshoe Bury Black Pudding & Crispy Poached Egg
with sautéed Leek and Bacon

**Southport Shrimp, King Prawn &
Creamy Lancashire Cheese Crumble**
with black pepper puffs

Main course

Roast Turkey Crown
stuffed with a chestnut, sage and onion forcemeat and
wrapped in streaky bacon, served with rich turkey gravy and
goose fat roast potatoes

Pan Fried Bass Fillets
with a King Prawn Jambalaya & Buttered King Scallop

**Chargrilled Matured 8oz Bistro Rump
or 7oz Fillet (£5.50 Supp)**
field mushroom & cherry tomato compote with handcut chips
& pepper / blue cheese sauce

**Field Mushroom, Spinach & Sage
Three Cheese Wellington**
herby baked new potatoes & a warm roasted red pepper
smoothie

To follow

Traditional Fig pudding with brandy custard
Vanilla Cheesecake served with a shot of Paul's homemade
Baileys in a Chocolate cup

A selection of local and **continental cheeses**, biscuits and
chutneys

Chocolate & Amaretto Torte
with sugared pecan nuts, chocolate fudge crumble & vanilla
bean ice cream

Christmas Day Menu

Arrival

Glass of Prosecco, Warm Bread & Chestnuts

To start

Roasted local parsnip and honey soup
with savoury herb scones

Chicken and Brandy Pâté pot
Warm wholemeal bread and fig & cranberry chutney

Pan Fried King Scallops
with Smoked Bacon and Creamy Cabbage

Intermediate

Lemon or Champagne Sorbet

Main course

Roast Turkey / Roast Sirloin of Beef
(or both) with all the trimmings

Chargrilled Matured British Fillet Steak (pre-ordered only)
served with burst cherry tomatoes, button mushrooms,
Infusions hand cut chips and a choice of sauce

Pan Fried Fillet of Salmon
with sweet potato rosti pot, garlic king prawns & spinach puree

Field Mushroom, Spinach & Sage

Three Cheese Wellington herby baked new potatoes & a
warm roasted red pepper smoothie

Slow Braised Lamb Shank
with a Mere Blonde and Onion jus with creamy garlic mash

To follow

Traditional Fig pudding with a brandy custard
Vanilla Cheesecake served with a shot of Paul's homemade
Baileys in a Chocolate cup

A selection of local and **continental cheeses**, biscuits and
chutneys with Port

Chocolate Fondant Pudding
fudge crumble & vanilla ban ice cream

To finish

Choice of Coffee / Liqueur Coffee & Warm Mince Pie