£20 per person

Includes cheese and biscuits, and tea or coffee Any starter or dessert may be substituted for any other on the Menu Tea, Coffee and Biscuits before meetings or during a call-off is £1 per person Menu 1 Home blushed tomatoes on brioche with baby leaf, and roasted capsicum dressing Beef lasagne with parmesan shavings, herb and bean salad, and garlic bread Berry cheesecake with cream Menu 2 Broccoli and stilton soup Chicken duxelle with creamed potatoes and seasonal vegetables

Salted Bailey's chocolate tart with cherry cream and praline

Menu 3

Farmhouse vegetable soup

Bacon, cheese, and herb roly poly with a wild mushroom cream, parmentier potatoes, peas, baby carrots, and button onions

Rice pudding with prunes Menu 4 Stuffed Mushrooms with goats cheese and baby leaf Lancashire Hot Pot with seasonal vegetables Apricot tatin with vanilla cream Menu 5 Tomato mozzarella basil salad olive oil Beef and ale filo pie with roasted potatoes, and seasonal vegetables Bread & butter pudding with vanilla custard

Menu 6

Menu 9

Smoked salmon & chive roulade

Roast turkey breast, pigs in blankets with stuffing, and turkey gravy.
Roasted potatoes and parsnips, with brussel sprouts, and carrots

Christmas pudding with brandy sauce

Menu 10

Creamed potato soup

Beer and caraway roasted leg of pork, traditional bread dumplings, roast potatoes and red cabbage confit

Apple Strudel with cream

Carvery £25 per head (Minimum 35 people)

Smoked mackerel with celeriac and horseradish coleslaw

Three meat carvery with trimmings, roasted potatoes, and selection of vegetables

Chocolate Mousse with Cherry compote