

# The Venue Christmas Fayre Menu 2021

## STARTERS

### Winter Roast Vegetable Soup v

*Our chef's homemade soup, served with croutons and a warm rustic roll*

### Ham Hock & Pea Terrine gf\*

*British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli*

### Garlic Mushroom Pot v

*Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia*

### Smoked Haddock & Cheddar Cheese Fishcake

*Smoked Haddock flakes and light potato bound together with a melt in the middle Applewood cheddar cheese, encased in a crispy breaded fishcake sat on a bed of mixed salad leaves*

### Cauliflower Bites ve

*A basket of crisp, spicy cauliflower bites served with sweet chilli and garlic mayonnaise dipping sauces*

### Hoi Sin Duck Noodle Salad

*An Asian inspired noodle salad, topped with warm shredded Hoi Sin Duck, topped with spring onions*

## MAIN COURSES

### Roast Turkey with the Trimmings gf\*

*Hand-carved Traditional roast Turkey served with chestnut and red onion stuffing, oven roasted carrots, Brussel sprouts, roast and mashed potatoes, Yorkshire pudding, Cumberland wrapped in streaky bacon blanket and our famous roast gravy*

### Beef Bordelaise

*A slow roasted dorbe of beef in a red wine reduction with garlic, parsley and shallots, served with thick cut chips and a selection of seasonal vegetables*

### Christmas Burger

*Our butcher's 100% beef burger, topped with softened brie, best back bacon and cranberry compote served in a brioche bun with a pig in blanket and our thick cut chips.*

*Vegan alternative available*

### Seafood Coquilles gf\*

*A selection of succulent salmon chunks, smoked haddock, prawns, in a light mornay sauce, topped with creamy mashed potato, sprinkled with cheddar cheese, served with a selection of vegetables*

### Festive Pie

*Our delicious homemade pie filled with chunks of turkey breast, gammon ham, field mushrooms, sage and onion bound in a white wine and cream sauce oven baked in shortcrust pastry and served with seasonal vegetables and herb roasted potatoes*

### Belly Pork Stack

*Mouth-watering belly pork slow roasted in a cider and honey jus, piled high on a bed of sage and onion mashed potato with a thick slice of Bury black pudding and a side of festive vegetables*

### 8oz Sirloin Steak gf\* £4 Supplement

*Our butcher's finest 8oz sirloin steak, cooked to your liking smothered in our luscious peppercorn sauce, with grilled tomato, garden peas, and our thick cut chips*

### Butternut, Brie & Beetroot Tart v gf\*

*A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables*

## DESSERTS

### Perfectly Baked Apple Tart ve

*Served with vegan ice cream*

### Scrumptious Chocolate Torte v

*With a Tia Maria injection*

### Lemon Brûlée Cheesecake v

*Served with fresh cream*

### Luxury Christmas Pudding v

*Smothered in traditional brandy sauce*

### Ice Cream Assortment ve\* gf\*

*Refreshing quality ice cream served with a crisp wafer*

### Cheese & Biscuits v £2 Supplement

*Served with festive chutney*

Two Courses 19.95 per person

Three Courses 23.95 per person

Available all day everyday - excluding Christmas Day

Additional £10 required for entertainment on Christmas Party Nights - T's & C's apply, ask a member of our team for more details

Some dishes may be changed due to supply issues during the Covid-19 pandemic

\* Can be altered to suit dietary requirements which MUST be specified when ordering