

The Venue Christmas Menu

Independently owned & operated

Little and Large

Succulent Top-Side of Beef *gf** Little 9.95 Large 13.95

Freshly carved top-side of Beef, served with Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

Christmas Turkey *gf** Little 9.95 Large 13.95

Hand-carved Traditional roast Turkey served with sage and onion stuffing, oven roasted carrots, Brussel sprouts, roast and mashed potatoes, Yorkshire pudding, chipolata in a streaky bacon blanket and our famous roast gravy

Quorn Roast *v* Little 9.95 Large 13.95

Two Quorn fillets, served with a Yorkshire pudding, sage & onion stuffing, a selection of potatoes and local vegetables with a choice of creamy mushroom sauce or vegetarian gravy

Grilled Gammon Steak *gf* Little 8.95 Large 12.95

A juicy gammon steak grilled and served with your choice of fried egg or pineapple, garden peas and thick cut chips

Steak & Ale Pie Little 9.95 Large 13.95

Our delicious homemade deep dish pie packed with chunks of juicy steak in a rich ale gravy. Served with thick cut chips and a selection of vegetables

Cheese & Onion Pie *v* Little 8.95 Large 12.95

Our chef's homemade deep dish pie, layered with buttered onions and potato mixed with creamy and tasty Lancashire cheeses topped with puff pastry and baked until golden. Served with thick cut chips and a selection of vegetables

Sticky Rum Ribs Little 9.95 Large 16.95

Our Chef only selects the meatiest ribs and marinates them in a West Indian rum and hot BBQ sauce, served with thick cut chips, coleslaw and corn on the cob

The Dippers

Cumberland Dipper 9.95

Our butchers thick Cumberland sausages, caramelised onion and creamy mild mustard mayonnaise in a crunchy ciabatta served with thick cut chips and rich roast gravy dipping pot

Beef Dipper *gf** 9.95

A crunchy ciabatta stuffed with succulent warm roast Beef and sautéed mushrooms served with thick cut chips and a rich roast gravy dipping pot

Christmas Dipper *gf** 9.95

A crunchy ciabatta stuffed with warm tender roast Turkey and sage & onion stuffing served with thick cut chips, a rich roast gravy dipping pot chipolata in a streaky bacon blanket

On The Side

Portion of thick cut chips *ve gf* 2.50

Bowl of thick cut chips *ve gf* 3.50

Beer battered onion rings *ve* 3.50

Garlic & Rosemary Focaccia *ve* gf** 3.95

Garlic & Rosemary Focaccia with cheese *gf** 4.95

Creamy peppercorn sauce *v gf* 2.50

Mushroom, white wine and cream sauce *v gf* 2.50

At The Deli

Goats Cheese Bruschetta *gf** 6.95

Warm creamy Goats cheese, sun blushed tomatoes and caramelised onions served on a toasted ciabatta drizzled with a balsamic glaze

Battered Fish Finger Butty *ve** 6.95

Battered fish goujons on a toasted brioche bun, served with mushy peas and tartar sauce

Tuna and Cheese Melt *gf** 6.95

Tuna flakes and red onion bound together in mayonnaise, topped with melted cheddar cheese on a crunchy ciabatta. Served with a salad garnish and homemade creamy coleslaw

Prawn and Salmon Ciabatta *gf** 8.95

Poached Salmon flakes and succulent Greenland prawns bound together in a lemon zest crème fraiche on a crunchy ciabatta or brown bread. Served with a salad garnish and homemade creamy coleslaw

Chicken Fajita Ciabatta *gf** 8.95

Chicken breast coated in fajita seasoning, with red onion, crisp rocket leaves and topped with a sour cream drizzle on a crunchy ciabatta. Served with a salad garnish and homemade creamy coleslaw

Christmas Melt *gf** 8.95

A mouth watering combination of turkey breast, roast gammon ham, sautéed red onion, cheddar cheese and mayonnaise, in a hot griddled sandwich served with, mixed leaves and deli coleslaw

Christmas Pizza 11.95

Turkey saddle, gammon ham, pigs in blankets, field mushrooms, sage and onion stuffing sat on a 9 inch pizza base topped with melted cheese and served with a cranberry dipping sauce

For The Kids

All Include a vanilla ice cream pot. For under 12's only

Little Kids 5.95

Chicken Strips *gf*

100% chicken breast in a natural breadcrumb, served with chips and a choice of garden peas or baked beans

Two Sausages

Pork sausages, served with chips and a choice of garden peas or baked beans

Fish Goujons

Freshly hand battered goujons, served with chips and a choice of garden peas or baked beans

Bigger Kids 6.95

Sausage & Mash

Served with Yorkshire pudding, garden peas and rich gravy

Chicken Breast *gf**

Served with mashed potatoes, Yorkshire pudding, vegetables and rich gravy

Cheeseburger

A 100% beef burger, topped with melted cheese in a brioche bun served with thick cut chips

To Start

Winter Roast Vegetable Soup v gf* 4.75

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

Ham Hock & Pea Terrine gf* 6.75

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

Garlic Mushroom Pot v 5.95

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 6.50

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 5.95

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

Hoi Sin Duck Noodle Salad 7.45

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

Prawn & Salmon Platter gf* 7.45

Succulent Greenland prawns and freshly poached salmon flakes bound together in a lemon zest crème fraiche, sat on a bed of mixed leaves, served with brown bread and butter

Christmas Foyre Selection

Two Courses 19.95 per person

Three Courses 23.95 per person

Choose any of our starters, festive favourites and desserts

Festive Favourites

Christmas Turkey with the Trimmings gf* 13.95

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

Butternut, Brie & Beetroot Tart v 13.95

A cheddar cheese, red onion, chive & thyme shortcrust pastry tart filled with creamy Brie cheese sauce with a centre of beetroot & apple compote served with herb roasted potatoes and seasonal vegetables

Christmas Burger 13.95

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

Seafood Coquilles gf* 14.95

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 13.95

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

Beef Bordelaise gf* 15.95

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

Belly Pork Stack 15.95

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

The Main Course

Chef's Chilli gf* 9.95

Fresh Mexican beef chilli served on a bed of white rice topped with a soured cream drizzle, with garlic and rosemary focaccia

Cumberland Sausages 10.95

Our local butchers famous Cumberland's served on a bed of creamy mashed potato and seasonal vegetables smothered in rich roast gravy

Chef's Lasagne 11.95

Layers of pasta with a meat Bolognese and mornay sauce, topped with melted cheese, served with garlic and rosemary focaccia

Hot Chicken & Bacon Caesar Salad gf* v* 12.95

Char-grilled chicken breast and best back bacon, sliced over a bed of mixed leaves, red onions and croutons tossed in a Caesar dressing and topped with fresh parmesan shavings

Vegan Bourginon gf ve 13.95

Char-grilled sweet potatoes, whole leaf spinach, onions, field mushrooms, broad beans in a smokey aromatic hearty stew

8oz Steak Burger ve* 12.95

Our butchers succulent hand pressed steak burger served with rocket, cherry tomatoes, onion rings and thick cut chips, topped with melted cheese and your choice of either bacon or chef's chilli

Large Beer Battered Fish & Chips ve* 13.95

A thick 8oz fillet hand battered in homemade beer batter, served with thick cut chips, mushy peas, tartar sauce and a lemon wedge

Smothered Chicken Breast gf v* 13.95

Juicy chicken breast smothered in your choice of either a creamy peppercorn sauce, or a mushroom white wine and cream sauce served with thick cut chips and a selection of vegetables

8oz Aged Sirloin Steak gf* 17.95

A prime 28 day matured 8oz sirloin steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and thick cut chips

While great care is taken to ensure that all dishes meet dietary requirements they may contain traces of known allergens

Fish dishes may contain small bones

v - Vegetarian ve - Vegan gf - Gluten Free

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