

Fairburn

HOTEL

CHRISTMAS PARTY NIGHT

Friday 18th & Saturday 19th December 2015
4 Course Meal | Glass of Prosecco on Arrival | DJ
£29.50pp
7pm Arrival | Meal served 7.30pm | Carriages 1am

STARTERS

Goats Cheese & Cranberry filo Parcels

On winter leaves

Classic Prawn Cocktail

With crisp iceberg lettuce, cherry tomatoes, Marie Rose sauce & lemon wedge

Smooth Chicken Liver Pate

With a toasted bloomer & Caramelised red onion chutney

Cream of Carrot & Coriander Soup

MAIN COURSES

Traditional Roast Turkey

Sage & cranberry stuffing, pigs in blankets, Homemade Yorkshire pudding, Creamed potatoes, duck fat roast potatoes, Brussel sprouts with pancetta, roast parsnips & Golden Gravy

Roast Lamb Shank

In a red wine & rosemary sauce with seasonal vegetables & potatoes

Pan Fried Gammon Steak

With a black pudding fritter, topped with a poached egg, served with chips

DESSERTS

Traditional Christmas Pudding

With brandy custard

Hot Fudge Sundae

Chunks of chocolate fudge cake with hot fudge sauce, vanilla ice cream,

Crushed meringue & topped with whipped cream

Banoffee Pie

With woody's vanilla ice cream

