

Booking form

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your £5 / £10 deposit, 10 days before your party.

Date Time

Contact Name.....

Number in Party..... Children

Address.....

.....

..... Postcode.....

Email.....

Tel No.....

Christmas Fayre

Christmas Day

Starters

Adult

Child

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Mains

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Sweets

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

307 Longhurst Lane, Mellor, Stockport, SK6 5PP

Tel: 0161 427 2563

Christmas menu



INGLE
NOOK
INNS & TAVERNS

Devonshire Arms

Christmas Fayre

2 Courses
£17.95

Served 1st December - 24th December

STARTERS

Homemade Leek and Potato Soup
served with hand cut crusty bread

Brussels Pate
served with ciabatta crostinis and real ale chutney

Classic Prawn Cocktail
succulent prawns bound in a Maire Rose sauce served with mixed salad and brown mini loaf

MAINS

Traditional Roast Turkey
sausage wrapped in bacon, Yorkshire pudding, stuffing, roast potatoes and new potatoes, broccoli, carrots, cauliflower, Brussel sprouts and gravy

Traditional Roast Beef
Yorkshire pudding, stuffing, roast potatoes and new potatoes, broccoli, carrots, cauliflower, Brussel sprouts and gravy

Smoked Haddock
served with new potatoes, panache veg topped with a poached egg and a two mustard sauce

Homemade Mushroom Stroganoff
served with herb rice and homemade garlic ciabatta

DESSERTS

Traditional Christmas Pudding
served with brandy sauce

Homemade Celebration Cheese Cake
served with cream or ice-cream

Winter Berry Eaton Mess
crushed meringue, whipped cream and winter berries

Christmas Day

Served 12 noon - 3pm

Adults
£59.95

Children
£29.95
5-12 years

STARTERS

Homemade Red Pepper and Tomato Soup
served with hand cut crusty bread

Garlic and Chilli King Prawns
served with chipotle mayonnaise, wild rocket, garlic oil and rustic artisan bread

Breaded Camembert
served with homemade caramelised red onion chutney

Chicken, Bacon and Black Pudding Salad
served with herb croutons, honey & mustard vinaigrette

Champagne Sorbet

MAINS

Traditional Roast Turkey
sausage wrapped in bacon, Yorkshire pudding, stuffing, roast potatoes and new potatoes

Braised Steak
slow cooked steak in a redcurrant and stout sauce served on a bed of spring onion mash

Lemon & Herb Crusted Salmon Fillet
served with crushed new potatoes, pea & bacon fricassee

Homemade Wild Mushroom & Feta Wellington
served with new potatoes and vegetarian gravy

Served with: broccoli, carrots, cauliflower, Brussel sprouts and honey roast parsnips

DESSERTS

Traditional Christmas Pudding
served with brandy sauce

Homemade Vanilla Cheese Cake
topped with mulled fruits

Homemade Chocolate Orange Panna cotta
served with cream or ice cream

Selection of Cheese and Biscuits
served with grapes, celery and homemade red onion chutney

Followed by Mince Pies