

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

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

Church Lane, Goosnargh, Preston, Lancs, PR3 2BH
 01772 865234 info@grapesatgoosnargh.com
 www.grapesatgoosnargh.com

Christmas menu



**INGLE
NOOK**
INNS & TAVERNS

The Grapes

Christmas Fayre **£15.95**

Served 1st December - 24th December

STARTERS

Soup of the Day

served with a crusty bread roll

Pan Fried Creamed Mushrooms

served on garlic bread

Prawn Cocktail bound in a Marie Rose sauce

on a bed of mixed leaves with crusty brown bread

Brie Fritters

with cranberry sauce and fresh salad

MAINS

Slow Roasted Goosnargh Turkey

with sage and onion stuffing, bacon wrapped chipolatas, cranberry sauce and roast gravy

Roast Topside of Beef

with Yorkshire pudding and roast gravy

Poached Salmon

with a chilli cream sauce

Goosnargh Chicken Fillet

with a mushroom and tarragon sauce

Goats cheese and Spinach Tart

topped with red onion marmalade

All the above served with roast potatoes, creamy mash and seasonal vegetables

DESSERTS

Traditional Christmas Pudding

with lashings of brandy cream sauce

Sherry Trifle

Winter Fruit Meringue

homemade meringue nest filled with whipped cream topped with mixed berries

Sticky Toffee Pudding with hot toffee sauce, served with custard, cream or ice cream

Coffee and Mints

Christmas Day **£49.95**

Served 12 noon
to 2pm

STARTERS

Spiced Parsnip Soup

served with a crusty bread roll

Duck and Orange Pate

served with spiced cranberry and orange marmalade, Melba toast and salad

Prawn and Crayfish Cocktail

bound in Marie Rose sauce on a bed of mixed leaves with crusty brown bread

Grilled Goats Cheese

on a warm herb infused crumpet topped with red onion marmalade served on dressed leaves

MAINS

Slow Roasted Goosnargh Turkey

with sage and onion stuffing, bacon wrapped chipolatas, cranberry sauce, roast parsnips and turkey gravy

Steak Dianne Anderton's finest rib eye steak topped with a cream Dianne sauce

Salmon en Croute salmon fillet layered with spinach and ricotta encased in buttery puff pastry

Vegetable Nut Roast with apricot and goats' cheese, served with port and cranberry sauce

All the above served with roast potatoes, creamy mash and seasonal vegetables

DESSERTS

Traditional Christmas Pudding

with lashings of hot brandy cream sauce

Raspberry Roulade

Paul's homemade meringue, rolled with fresh raspberries whipped cream and nuts

Bailey's Crème Brûlée

Cheese and Biscuits

Served with apricot chutney, grapes and celery

Coffee and Mints