

Christmas Menu 2018

Name(s)

One Course – £13.00

Two Courses - £17.50

Three Courses - £21.50

Please note that costs include a small gratuity. Please respond early to secure your booking.

Reservations and payment can be made at indoor meetings, or alternatively by BACS with menu choices sent to Jim Stonehouse jimstonehouse19@gmail.com

Bank:- Santander
Account name:- Arnside & District Natural History Society
Sort code:- 09- 01- 53
Account No :- 84463282
Reference:- **ENTER YOUR NAME**

Starters

Homemade Curried Root Vegetable Soup – served with warm roll and butter

Homemade Mini Chilli and Coriander Fishcakes – served with Silverdale pickled salad a sweet chilli sauce for dipping

Garstang Blue, Beetroot and Apple Salad – served with homemade sweet and salty candied walnuts

Homemade Ham Hock and Wholegrain Mustard Terrine – served with Silverdale Pickled side salad and warm toast and butter

Main Course

Traditional Roast Turkey Dinner – It is Christmas after all! Burrows Turkey Breast served with all the trimmings!

Slow Braised Blade of Beef – It's so popular it had to come back! Served with roasted potatoes and whiskey and honey roasted root vegetables

Pan Roasted Cod Loin – served with a warm beetroot salsa, buttered new potatoes and samphire.

Mushroom, Lentil, Chestnut and Cranberry Wellington (v) served on buttered savoy cabbage and broad beans and finished with a creamy mixed peppercorn sauce.

Desserts

Richards Homemade Baileys Crème Brule

Shelley's Homemade Ginger, Orange and Cranberry Sponge – served with fresh cream or vanilla ice cream

Mary's Very Sherry Trifle!

Traditional Christmas Pudding with Brandy Sauce