

Festive Parties

NEW for 2010

DJ & Entertainment on all Party Nights

Arrival 7.30 for 8.00 p.m.

Bar till 12.30 a.m.

Carriages @ 12.45 a.m.

Festive Parties Menu

Leek and Potato Soup,
Parsnip Crisps, Herb Oil

Smoked Salmon and Prawns,
Citrus Mayonnaise

Chicken Liver Pâté, Crisp Tortilla,
Red Onion Marmalade

Plum Tomato and Goat's Cheese Tart,
Dressed Leaves, Red Pepper Oil

Roast Goosnargh Turkey, Chestnut
Stuffing, Bacon Wrapped Sausages

Honey Roast Ham, Wholegrain Mustard Gravy

Crisped Salmon Fillet,
Mushroom and Tarragon Sauce

Butternut Squash Risotto, Shaved Parmesan

Smoked Haddock, Soft Poached Hens Egg
Cream Velouté

Christmas Pudding, Brandy Sauce

Baked Vanilla Cheesecake,
Warm Chocolate Sauce, Whipped Cream

Strawberry Pavlova, Red Berries,
Raspberry Coulis

Luxury Ice Cream, Tuile Biscuit

**Dinner & Dance £26.95
per person**

Available 3, 4, 10, 11, 17, 18 Dec
and dates in Jan.

Private party nights available
on request - please ask a
member of staff for details.

Stay Over

Why not make your party
night even more special and
stay over? Take advantage
of our special festive rates:

From only £25.00 per

person including full
English breakfast. Terms and
conditions apply - please ask
for details.

Christmas Day Lunch

Christmas Day is a day to relax and have a fantastic time together with family and friends. So you really don't want to worry about preparing and cooking the Christmas lunch - not to mention clearing up afterwards, do you? This year, why not leave all of that to us here at The Crofters Hotel?

Enjoy a superb four-course lunch plus freshly brewed coffee or tea from our mouth-watering menu. Go on, treat yourself - make that booking today!

Christmas Day Lunch Menu

Christmas Day Lunch ~ £55.00 per person
Children under 10 ~ £25.00

Glass of Sparkling Wine on arrival
plus a Glass of Red or White House Wine with Lunch

Honeydew and Cantaloupe Melon, Red Berries, Raspberry Coulis

Butternut Squash Risotto, Rocket, Aged Balsamic

Crofters Prawn Cocktail with a Twist

Curried Parsnip Soup, Truffle Oil

Roast Goosnargh Turkey, Gingerbread Stuffing, Bacon Wrapped Sausages

Roast Beef, Yorkshire Pudding, Caramelised Shallots, Red Wine Jus

Salmon Fillet, Shellfish Velouté

Asparagus and Mushroom Open Lasagne with Chervil and Truffle Oil

Christmas Pudding, Brandy Sauce

Baked Vanilla Cheesecake, Warm Chocolate Sauce, Whipped Cream

Raspberry Shortcake, Red Berry Coulis

Garstang Blue and Creamy Lancashire Cheese, Celery and Grapes

Tea or Coffee and Mince Pies

New Year's Eve

Brasserie Menu ~ £29.95 per person

Potted Fylde Shrimps, Green Salad, Crusty Bread
Chargrilled Asparagus, Champ Potatoes, Herb Oil
Chicken and Leek Terrine, Celeric Purée, Port Essence
Cauliflower and Lancashire Cheese Soup, Truffle Oil, Chives

Sea Bass, Parsnip Purée, Star Anise Essence

Pork Fillet, Cabbage and Bacon, Garlic Cream

Rack of Lamb, Bury Black Pudding, Rosemary Jus

Roast Breast of Duck, Fondant Potato, Orange Reduction

Fillet of Beef, Wild Mushrooms and Foie Gras, Red Wine Jus

Strawberry Crème Brûlée, Vanilla Ice Cream

Selection of British Cheeses, Grapes and Celery

Vanilla Pannacotta, Citrus Zest Strips

Raspberry Shortcake, Whipped Vanilla Cream, Raspberry Coulis

Freshly Brewed Tea or Coffee, Chocolate Truffles

Saturday Night Fever in the Ballroom

Join us for our 70s retro night in the Crofters Ballroom.

Enjoy a mouth-watering hot buffet of 70s classics including beef bourguignon, chicken chasseur, salmon en croute and of course black forest gateau and sherry trifle.

To top the night off we've got a '*Chocolate Fountain*' for your indulgence! Fancy dress is welcome with a prize for the best dressed. Come and join us for the BIG Countdown with a sensational 70s Balloon Drop.

No need to worry about driving home or getting a taxi. Instead take advantage of our extra special seasonal tariffs and stay overnight. Why not spoil yourself this New Year and book a relaxing 2 or 3 night break?

70's Retro Price
£24.95 per person