

Festive Menu

FROM WEDNESDAY 28TH NOVEMBER – SUNDAY 23RD DECEMBER
WEDNESDAY 5PM – 9PM. THURSDAY, FRIDAY, SATURDAY 12NOON – 9PM.
SUNDAYS 12 NOON – 8PM.

2 COURSES £13.95 ★ 3 COURSES £16.95.

Booking Essential. £10 deposit per person required.

HOMEMADE SOUP

Honey roast parsnip soup served with artisan bread & butter

FISHCAKE

Salmon & smoked haddock fish cake with a melting cheese middle accompanied with poached egg & crisp dressed salad

BREADED BRIE

Warm golden crispy brie accompanied with spiced cranberry sauce & crisp leaf

PATE

Chicken liver pate served with chicken skin, toasted ciabatta, red onion & cranberry chutney

MUSHROOM RISOTTO

Wild mushroom risotto topped with baby leaf & parmesan



TRADITIONAL ROAST TURKEY

Succulent roast breast of turkey, roast potatoes, Yorkshire pudding, seasonal vegetables & a rich roasting jus

ROAST CHICKEN SUPREME

Succulent chicken supreme with potato fondant, seasonal vegetables, baby onion & pancetta sauce

ROAST RUMP OF BEEF

Matured rump of beef to ensure ultimate taste, roast potatoes, Yorkshire pudding, seasonal vegetables & a rich roasted jus

PAN FRIED SEA BASS

Two sea bass fillets pan fried till golden with potato fondant, seasonal vegetables & a garlic cream veloute

ROAST BUTTERNUT SQUASH & SPINACH GNOCCHI

Roast vegetables with homemade gnocchi topped with a rocket pine nut & balsamic salad



TRADITIONAL CHRISTMAS PUDDING

Accompanied with a brandy sauce

LEMON TART

Served with fresh fruits & coulis

WINTER BERRY CHEESECAKE

With Ice cream

STICKY TOFFEE PUDDING

Served warm with toffee sauce & Ice cream

FRUIT SALAD

Accompanied with a mint syrup & coulis

Christmas Day

ADULTS £49.95 ★ CHILDREN £25.00

BOOKINGS 12-3PM - 8PM.

Booking Essential £10 deposit per person required.

SOUP

Celeriac, pancetta & thyme

DUCK BON BONS

Shredded duck filled bon bon with pom puree, pickles, morello cherry & red wine jus

GOATS CHEESE MOUSSE

Creamy goats cheese mousse, baby beetroots, croutons, crisp leaf, balsamic vinaigrette & walnuts

PRAWN & SALMON

King & baby prawns with smoked salmon, sun blushed tomato mayonnaise, crisp leaf & avocado puree

All our starters are served with warm bread



TRADITIONAL ROAST TURKEY

Succulent roast breast of turkey, roast potatoes, seasonal trimmings, sage, pork & onion stuffing & a rich roasting jus

FILLET ROSSINI

6oz fillet steak served pink with chicken liver pate, creamy mash, honey roast carrot, red wine & thyme jus

CORN FED CHICKEN SUPREME

Pan seared chicken. Dauphinoise, roasted chicken jus, seasonal vegetables & crispy chicken skin

FILLET OF HAKE

Pan seared hake, wilted greens, potato fondant, clam & spinach veloute

BUTTERNUT SQUASH & BEETROOT WELLINGTON

Roasted butternut squash & beetroot filled pastry with kale pesto & lentils accompanied with a crisp dressed salad



TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

CHEESE BOARD

Selection of local cheeses, biscuits, grapes, fig & onion chutney

WHITE CHOCOLATE & RASPBERRY CREME BRULEE

With shortbread biscuits

MILK CHOCOLATE CHEESECAKE

With strawberry compote



PLEASE ADVISE US OF ANY DIETRY ALLERGIES OR INTOLERANCES WHEN BOOKING.

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ADULTS £35.00 PER PERSON

BOOKINGS 6PM - 9PM.

Booking Essential. £10 deposit per person required.

SOUP

Leek & potato served with artisan bread & butter

BEEF CARPACCIO

Thin slices of marinated fillet steak with burnt onion petals, chimichurri, baby leaf & melba toast

DUO OF DUCK

Duck liver pate, duck spring roll, artisan bread, orange & ginger jus

SWEET & SOUR SCALLOPS

Pan seared scallops, crispy pork belly, pineapple & chilli salsa & pineapple crisp



*We wish you a very
Happy New Year*



THE CAVENDISH
BRINDLE

THE CAVENDISH, BRINDLE ★ SANDY LANE ★ BRINDLE ★ CHORLEY ★ PR6 8NG

PHONE: 01254 852912

BEEF BOURGUIGNON

Fillet medallions cooked to your liking, accompanied with a rich bourguignon sauce, creamy mash potato & seasonal vegetables

SALMON WELLINGTON

Salmon fillet baked in a puff pastry parcel, potato fondant, wilted greens, lemon & thyme cream sauce

PORK TENDERLOIN

Pork wrapped in crispy pancetta, caramelized red onion mash, seasonal vegetables, Madeira & sage jus

MOROCCAN SPICED VEGETABLE MOUSSAKA

Moroccan spiced lentils in a stuffed aubergine sat on a bed of roasted Mediterranean vegetables topped with cheese sauce



FOR DESSERT CHOOSE FROM

CHEESE BOARD

OR

AN ASSIETTE OF DESSERTS

Sticky toffee pudding, chocolate coated profiteroles, banoffee cheesecake & a mini strawberry milkshake .



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