

# *Christmas Eve & Boxing Day*

(12pm till 7pm)

Special à la carte menu only

Booking required (£10 deposit per person)

## *New Year's Eve*

Our à la carte menu & chef's specials are available

Booking required (£10 deposit per person)

Pre-order champagne on request



BOOKING IS ESSENTIAL

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SANDY LANE, CHORLEY PR6 8NG



MERRY  
*Christmas*



THE CAVENDISH  
BRINDLE

[WWW.THECAVENDISHARMS.COM](http://WWW.THECAVENDISHARMS.COM)

# Three Course Festive Menu

AVAILABLE ALL DECEMBER  
(PRE ORDER REQUIRED TABLES OVER 8)

2 COURSES £21.95

## To Start


### HOMEMADE SOUP

Sourdough & salted butter  



### CUCKOO GIN CURED SALMON

Beetroot & gin cured salmon, crayfish, heritage tomato salad, baby basil & chive emulsion 

### PÂTÉ


Chicken liver pâté, confit red onion chutney, toasted sourdough & herb butter 

### WILD MUSHROOM BRUSCHETTA


Wild mushrooms in a creamy garlic sauce, poached egg, toasted sourdough & potato nest  

## To Follow

### TRADITIONAL ROAST TURKEY


Succulent roast breast of turkey, goose fat potatoes, all the trimmings & a rich gravy 

### MINTED LAMB BALLOTINE


Slow roast leg of lamb ballotine, dauphinoise potatoes, carrot purée, honey roast carrot & jus 

3 COURSES £24.95


## BEEF BOURGUIGNON

Served with truffle mash and seasonal vegetables 

## PANFRIED COD LOIN

Cod loin in a garlic & spinach cream sauce, potato fondant & baby vegetables 

## MEDITERRANEAN VEGETABLE TART


Mediterranean vegetables tartlet, truffle mash & seasonal vegetables 

## To Finish

### TRADITIONAL CHRISTMAS PUDDING

Accompanied with a brandy sauce

### LEMON TART

Served with fresh fruits & coulis 

### WHITE CHOCOLATE CHEESECAKE

Served with Amaretto & black cherry ice cream

### STICKY TOFFEE PUDDING

Served warm with toffee sauce & custard

Please inform us of any allergens or if you require any dishes to be gluten free

# Christmas Day Menu

ADULTS £79.95 PER HEAD  
CHILDREN £39.95 PER HEAD

PRE ORDER & £10 DEPOSIT  
FULL PRE-PAYMENT & PRE-ORDER BY 1ST DECEMBER



## To Start

All starters accompanied with artisan bread & butter


### CHRISTMAS DAY SOUP

Wild mushroom & confit garlic soup  


### GOATS CHEESE SALAD

Goats cheese mousse, baby beetroots, apple, crisp leaf, balsamic vinaigrette & walnuts  

### KING PRAWN & CHORIZO

King Prawns & chorizo in a garlic, chilli butter, chorizo emulsion, micro herbs & toasted sourdough 

### BEEF TARTARE


Fillet of beef tartare, egg yolk purée, pickled shallots, potato tuile, crostini 

### PULLED PORK CIGAR


BBQ pulled pork cigar served with black pudding scotch egg and piccalilli

## To Follow


### TRADITIONAL ROAST TURKEY

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


### FILLET OF BEEF

8oz fillet steak served pink, dauphinoise potatoes, seasonal trimmings & red wine & thyme jus 

## BUTTER POACHED SALMON

Salmon fillet poached in a garlic herb butter, King Prawns, seasonal greens, roast potatoes & a creamy garlic spinach velouté 

## ROOT VEGETABLE PITHIVIER

Homemade vegetable pithivier served with truffle mashed potato & seasonal trimmings 

## To Finish

### TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce

### CHEESE BOARD

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

### WINTER BERRY & WHITE CHOCOLATE CHEESECAKE

With amaretto & black cherry ice cream

### STICKY TOFFEE PUDDING

with caramelised banana, toffee popcorn, butterscotch sauce & vanilla ice cream

Please inform us of any allergens or if you require any dishes to be gluten free