

Festive Menu

Deep fried garlic mushrooms

served with a garlic dip

Homemade smooth chicken pate

with a port wine sauce and hot toast

Homemade fish cake with dip

Homemade soup of the day

served with croutons

Tropical melon

fanned melon with seasonal fruits, a raspberry coulis

and a refreshing sorbet

Traditional roast turkey

with bread sauce, stuffing and a chipolata sausage

Roast duckling

a Newdrop favourite, served with apple sauce and stuffing

Fresh Salmon with a seafood sauce

Lamb cushion

a shoulder of minted lamb served off the bone

Chicken Balti

with chick peas fresh spinach & red onion, served with rice

Vegetarian option available

A selection of sweets

including homemade Christmas pudding and rum sauce

2 courses £16.95

3 courses £19.95

Tea, Coffee and chocolate for an extra £1.95

Party Nights

Deep fried garlic mushrooms
served with a garlic dip

Homemade smooth chicken pate
with a port wine sauce and hot toast

Warm broccoli and stilton tartlet
with mixed salad leaves

Homemade soup of the day
served with croutons

Tropical melon
*fanned melon with seasonal fruits, a raspberry coulis
and a refreshing sorbet*

Traditional roast turkey
with bread sauce, stuffing and a chipolata sausage

Roast duckling
a Newdrop favourite, served with apple sauce and stuffing

Poached salmon
Served with a seafood sauce

Lamb cushion
a shoulder of minted lamb served off the bone

Chicken balti
with chick peas, fresh spinach and red onion, served with rice

Vegetarian option available

A selection of sweets
including homemade Christmas pudding and rum sauce

Coffee and mints

(Menu for Saturday 9th December & Brass Band night)

CHRISTMAS EVE

Homemade chicken liver paté
served with red onion marmalade with artisan toast

Homemade soup of the day
served with croutons

Tropical melon
fanned melon with seasonal fruits, a raspberry coulis & a refreshing sorbet

Deep fried crab, salmon & potato cake
served with lemon & stem ginger mayonnaise and dressed leaves

Smoked Salmon & Prawn Platter
served with a salad garnish and homemade Marie Rose sauce

Traditional roast turkey
with bread sauce, stuffing and a chipolata sausage

Roast duckling
a Newdrop favourite, served with apple sauce and stuffing

Fresh Salmon with a seafood sauce

Lamb cushion
a shoulder of minted lamb served off the bone

Minute steak served
with a peppered sauce or plain with fried onions

Ricotta and spinach tortellini
served with a tomato and basil sauce, topped with fresh Parmesan cheese

A selection of sweets
including homemade Christmas pudding and rum sauce

Coffee and mints
£29.95 per person

CHRISTMAS DAY

Homemade chicken pate
served with an onion marmalade.

Homemade soup of the day
served with croutons

Tropical melon
*fanned melon with seasonal fruits, a raspberry coulis
and a refreshing sorbet*

Deep Fried Mushrooms
*Mushrooms filled with goats cheese and fresh spinach, lightly battered,
deep fried, served with honey and lemon dressed leaves.*

Smoked Salmon & Prawn Platter
served with a salad garnish and homemade Marie Rose sauce

Poached salmon
served with seafood sauce

Traditional roast turkey
with bread sauce, stuffing and a chipolata sausage

Roast duckling
a Newdrop favourite, served with apple sauce and stuffing

Roast loin of cod
served with a crayfish and chive cream sauce.

Lamb cushion
a shoulder of minted lamb served off the bone

Chargrilled Fillet steak
cooked to your liking, with or without pepper sauce

A selection of sweets
including homemade Christmas pudding and rum sauce

Lancashire and stilton cheese
with grapes, celery and biscuits

Coffee, mince pies and the chocolate tray
£75.00 per person

Boxing Day & New Years Day

Smoked Salmon & Prawn Platter
served with a marie rose sauce

Warm Caprese Salad
*fresh mozzarella and sliced tomato, breadcrumb and deep fried,
roast tomato and pesto dressing, mixed leaves*

Homemade smooth chicken pate
with a port wine sauce and hot toast

Homemade soup of the day
served with croutons

Homemade fish cake and dip

Fanned Melon
served with fruits, raspberry coulis and a refreshing sorbet

Chicken forrestier
Sliced chicken breast with a wild mushroom and stilton sauce

Roast duckling
a Newdrop favourite, served with apple sauce and stuffing

Poached salmon
served with seafood sauce

Lamb cushion
a shoulder of minted lamb served off the bone

Chicken korma
a mild creamy curry ,served with mango chutney & popadom

Roast pheasant
served with bread sauce, game chips and cranberry sauce

A selection of sweets
*including homemade Christmas pudding and rum sauce
or Lancashire and stilton cheese
with grapes, celery and biscuits*

Coffee and the chocolate tray
£32.50 per person