

BOXING DAY

Full menu plus Seasonal Specials

Available all day from 12noon - 9pm

Booking advisable

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NEW YEAR'S EVE

Full menu available

from 12noon - 9pm

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NEW YEAR'S DAY

Food served all day 12noon - 9pm

Full menu available plus
New Year's Specials

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CHRISTMAS PARTY MENU

Available from 1st - 26th December
(excluding 25th)

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CHRISTMAS DAY

Christmas Day lunch served between
12noon and 3pm

Bookings only

the CRAVEN HEIFER
INN
KELBROOK

CHRISTMAS 2018

the CRAVEN HEIFER
INN

Colne Road | Kelbrook | BB18 6TF Tel: 01282 843007
www.thecravenheiferinn.co.uk

CHRISTMAS PARTY MENU

Roasted Winter Vegetable Soup



Goat's Cheese & Red Onion Tart
with balsamic and a tossed walnut & beetroot salad

Ham Hock Fritter
deep fried in a light beer batter, served on
mustard dressed leaves with piccalilli

Chilled Prawn Cocktail
in little gem cups with cocktail sauce,
brown ribbon bread & lemon



Hand Carved Turkey
with herb stuffing, sausage wrapped in bacon,
roast potatoes, creamy mash potato, market
vegetables & a rich pan gravy

Braised Blade of Beef
with bubble & squeak, forestiere sauce
& market vegetables

Sea Bass Lattice
fillet of bass with a crayfish mousse, in puff
pastry with market vegetables, crushed new
potatoes & crayfish butter sauce

Cashew Nut Wellington
with pan fried herb gnocchi, rosemary &
garlic cream & market vegetables



Traditional Christmas Pudding
with brandy sauce or cream

Dark Chocolate & Orange Cheesecake
with orange syrup & brandy snap

Mulled Winter Berry Crumble
with vanilla ice cream or custard

LUNCH (until 4pm)

3 Courses £22.75 2 Courses £17.75

DINNER

3 Courses £25.75 2 Courses £20.75

CHRISTMAS DAY LUNCH

Canapés & Bucks Fizz



Honey Roasted Parsnip Soup
with spiced parsnip crisps

Trio of Salmon
hot smoked, roulade and beetroot cured with
horseradish tuile & lime scented reduction

Crispy Pork Belly
with sticky red cabbage & toffee apple purée



Hand Carved Turkey
with herb stuffing, sausage wrapped in bacon,
goose fat roast potatoes, creamy mash, honey
roasted parsnips, baby carrots, sautéed sprouts
with chestnut & bacon and a rich pan gravy

8oz Beef Fillet
topped with oxtail ravioli, with buttered asparagus,
herb roast tomato, jenga chips and a port
& red wine sauce

Salmon & Lobster Tail Strudel
on thermidor sauce with tender stem broccoli
& braised rice



Craven Heifer Christmas Pudding
with brandy sauce & clotted cream

Chocolate Marquise
mulled berry compote & kirsch chantilly cream

Confit Carpaccio of Pineapple
with vanilla bean ice cream & boozy
green peppercorn syrup

Festive Cheese Plate
with fruit cake, apple chutney & water biscuits

Coffee & Mince Pies

Adult £74.95 Child £30.95