

Booking form

Please check availability as soon as possible to avoid disappointment. In order to confirm your booking, just fill in the form below and bring it to the bar along with your £5 / £10 deposit, 10 days before your party.

Date Time

Contact Name

Number in Party Children

Address

.....

Postcode

Email

Tel No

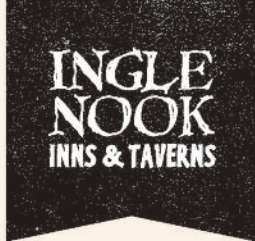
Christmas Fayre

Christmas Day

Starters	Adult	Child

Mains	Adult	Child

Desserts	Adult	Child



Christmas menu



t: 01925 861262
 1 Bell Lane, Thelwall, Warrington, WA4 2SU
www.pickeringarmsthelwall.co.uk

Pickering Arms

Christmas Fayre

Two Courses
£19.00

Three Courses
£23.00

Served 1st December - 24th December

STARTERS

Three Root Vegetable Soup

served with homemade bread

Duck Liver & Armagnac Pate

served with toasted croutes and onion chutney

Crab & Monkfish Fishcakes

on a rocket and watercress salad served with a crab and dill crème fraiche

King Prawn, Garlic & Chorizo

served with a warm tortilla wrap

Wild Mushrooms

cooked in a mustard cheese sauce served on toasted cheese and walnut bread

MAINS

Roast Turkey

served with all the Christmas trimmings and a rich gravy

Chicken Supreme

on a bed of crushed new potatoes and asparagus served with a mushroom madeira sauce

Pan Fried Salmon Fillet

served with a prawn and salmon potato cake, selection of vegetables and a creamy fish bouillabaisse sauce

Homemade Turkey, Ham and Leek Pie

served with colcannon mash and seasonal vegetables

Hoisin Vegetable Stir Fry Noodles

with vegetable dumplings and garlic bread

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Honeycomb Cheesecake

served with Jim's rum and raisin ice cream

Mixed Berry and Mulled Wine Crumble

served with custard or thick whipped cream

Sticky Toffee Pudding

served with cream, custard or ice cream

Selection of Ice Creams

Why not
add a liquor
(from £2.75) - a
perfect end to
your meal!

Christmas Day

£58.50

£29.00

for 5-12 yrs

STARTERS

STARTERS

Three Root Vegetable Soup

served with homemade bread

Pan Fried Scallops with Bury Black Pudding

served with a parsnip puree

Duck Liver & Armagnac Pate

served with toasted croutes

Smoked Haddock Florentine

served with warm homemade bread

King Prawn Cocktail

served with flat bread

Wild Mushrooms Cooked in a White Wine & Cream Sauce

with shaved truffles served on toasted cheese & walnut bread

MAINS

Roast Turkey

served with your favourite Christmas trimmings and a rich gravy

Fillet Steak Rossini

served with Lyonnaise potatoes, seasonal vegetables and a red wine and rosemary jus

Smoked Salmon Fillet

on lemon scented new potatoes, tender stem broccoli, mange tout and baby vine tomatoes, served with a lemon and chive sauce

Pan Fried Chicken Supreme

on sautéed spinach served with parmentier potatoes, wild mushrooms and a Dijon tarragon cream sauce

Venison Steak

served with Dauphinoise potatoes, seasonal veg and port and red wine jus

Wild Mushroom & Brandy Sauce Strudel

served with buttered new potatoes and seasonal vegetables

DESSERTS

Traditional Christmas Pudding

served with brandy sauce

Honeycomb Cheesecake

served with Jim's homemade rum & raisin ice cream

Chocolate Profiteroles Coated in Chocolate Sauce

served with ice cream

Trio of Truffles

Lime, Gin & Chocolate, Deep Fried Chilli Chocolate and

Dusted Cocoa Powder Chocolate

Selection of Cheese & Biscuits

with a spiced apple chutney

Selection of Ice Creams

Coffee & Mince Pies