

Room™

CHRISTMAS & NEW YEAR'S EVE 2011

This Christmas, Room will be providing all your festive celebrations; from our classic canapé menus and stand up fork buffets to the traditional 3 course sit down menu. Whatever the style of celebration we look forward to giving you a warm Room welcome.

CHRISTMAS PARTY MENU

Prices (per person)

Monday to Wednesday
Lunch £23.00, Dinner £28.00
Thursday to Saturday
Lunch £25.00, Dinner £29.50

Serving Times

Food 12.00noon - 3.00pm / 5.00pm - 11.00pm
Bar Monday to Wednesday 12.00noon - 11.00pm
Thursday to Saturday 12.00noon - 2.00am

Menu Available

Wednesday 29th November - Friday 23rd December

Starters

Soup (v)
Spiced parsnip & apple, cumin, chives, crème fraîche

Duck liver pâté
Goosnargh duck, pear & saffron, toasted sourdough

Pork pie
Rare breed pork, crispy homemade black pudding, Granny Smith purée

Salmon gravalax
West coast cured salmon, pickled shallots & dill, pommery mustard, wholemeal toast

Prawn & crab cocktail
Retro style, Cornish crab, gem hearts, tomato confit

Mains

Roast Lancashire turkey
Traditional trimmings, apricot & sage stuffing, cranberry relish

Cottage pie
Wateredge Farm beef rump, tasty Lancashire cheese, glazed chantenay carrots

Fish supper
West coasts salmon, roast beet risotto, Morecombe Bay shrimps, tarragon

Duck cassoulet
Confit Goosnargh duck, smoked sausage, beans, kale

Butternut squash tart
Roast squash & chestnut, candied shallot, Blacksticks Blue cheese, thyme butter

All served with a selection of seasonal vegetables and potatoes

Desserts

Burnt English cream
White chocolate & Baileys, vanilla shortbread

Manchester tart
Raspberry preserve, coconut

Chocolate pudding
Valrhona chocolate tart, chocolate bread & butter pudding, chocolate sorbet

Christmas pudding turnover
Pistachio ice cream, dark rum sauce

Cheese & biscuits
Local cheese selection, fruit chutney, damson miller biscuits

Celebrate New Year's Eve in true Room style. Enjoy the delights of our special celebration menu, then party on into the early hours. All our Champagne is available to pre-order, served chilled before the stroke of midnight. Our special guests, Bent will be dj'ing from 9.00pm till 2.00am. Entry to the bar after 9.00pm for non-dining guests is £10.00 on the door.

NEW YEAR'S EVE MENU

Prices (per person)

£55.00

Serving Times

Food 6.00pm - 11.00pm

Bar 6.00pm - 2.00am

Menu Available

Saturday 31st December

Starters

Ravioli (v)

Burts Blue cheese & chestnut, young leeks, truffled cep veloute

Terrine

Smoked Goosnargh chicken, local rabbit, foie gras, pickled girroles, white onion purée

Carpaccio

Semi cured monkfish, seared scallop, roast butternut squash, lemon & fennel

Beef tartare

Oxtail consommé, frozen horseradish, pickles & parsley

Mains

Venison hotpot

Round Green Farm venison, cured Cheshire bacon, port & redcurrant

Beef fillet

Wateredge Farm beef, wild mushroom fricassée, oxtail pitiver, madeira, thyme

Boullibase

Roast halibut, Cornish crab, lobster, fennel, saffron

Wellington

Roast beetroot & walnut, Kidderton Ash goats cheese, candied shallot, thyme

Desserts

Chocolate pudding

Valrhona chocolate tart, white chocolate & pistachio mousse, chocolate marquis

Toffee apple

Mini toffee crumble, blackberry parfait, candied apple

Lemon meringue

Frozen Lemon meringue, citrus posset, curd tart

Cheese plate

3 local artisan cheeses, house chutney, quince, miller damsons biscuits

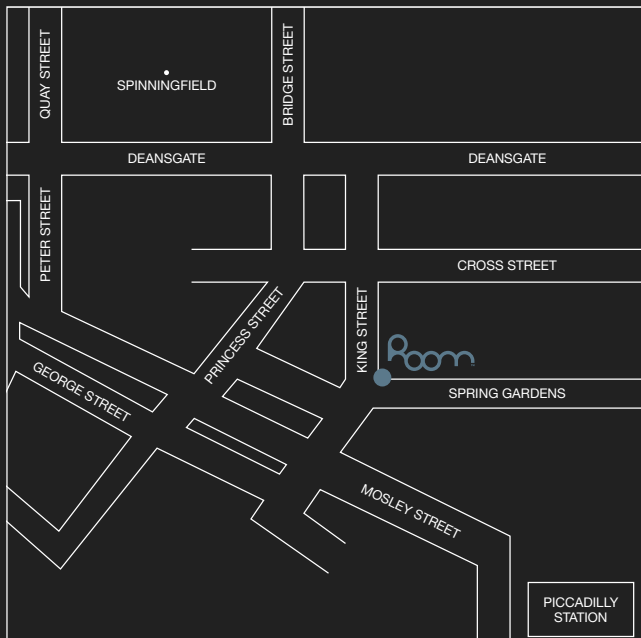
Festive canapé & buffet menus

This year Room will be providing menus ideally suited to a standing reception or cocktail party. Each item is bite size and easy to eat. The minimum order is for 10 people and the full menu range is available on our website or upon request.

Canapé Menu £22.00 per person

Finger Food Menu £23.00 per person

Fork Buffet Menu £25.00 per person



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