

Fantastic Wines

To accompany your meal

WHITE WINE

Tekena Sauvignon Blanc **£14.45**

Central Valley, Chile

Refreshing, with citrus and tropical fruit flavours and a crisp finish.

Between Thorns Chardonnay **£14.45**

SE Australia

Tropical aromas, followed by flavours of juicy nectarine and peach.

Belvino Pinot Grigio delle Venezie **£14.45**

Italy

Delicately flavoured with notes of green apple and pear, with just a hint of sweetness.

RED WINE

Tekena Cabernet Sauvignon **£14.95**

Central Valley, Chile

Light-bodied and juicy, with a plum and bramble fruit character

Tekena Merlot, Central Valley **£14.95**

Chile

Fruit-driven, raspberry and blueberry fruit leading to a soft finish

12g Between Thorns Shiraz **£14.45**

SE Australia

Cherry and raspberry, complemented by hints of spice and vanilla.

ROSE WINE

Wicked Lady White Zinfandel **£14.45**

California, USA

Medium-sweet, with delicious raspberry and strawberry flavours.

Rare Vineyards Cinsault Vieilles **£16.45**

Vignes Rosé

Pays d'Oc, France

Harvested in the cool of the morning and cool fermented to ensure that the flavours of fresh summer fruit are retained

SPARKLING WINE

Da Luca Prosecco **£18.95**

Italy

Pear and peach fruit on a lively, yet soft and generous palate.

Da Luca Rosato Spumante **£19.95**

Italy

Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.

*Traditional Countryside Pub
serving regionally brewed ales and
locally source British cuisine.*



The Garsdale Country Inn
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To make a booking we ask for a £5 deposit per person & £10 per person for Christmas Day. The balance must be paid 10 days before. All deposits are non-refundable. Cancellations within 48 hours of the event are strictly non-refundable.

Clients are requested pre-order menu choices, which must be submitted 10 days prior to your booking.

Treat
yourself to a
garsdale
Christmas
2019



Welcome to the Garsdale

Christmas Menu Dates & Entertainment

Saturday 30th November - Billy Moon

Monday 2nd December

Tuesday 3rd December

Wednesday 4th December

Thursday 5th December – Quiz

Friday 6th December

Saturday 7th December– Darren Philips

Monday 9th December

Tuesday 10th December

Wednesday 11th December

Thursday 12th December – Quiz

Friday 13th December

Saturday 14th December – Jessica

Monday 16th December

Tuesday 17th December

Wednesday 18th December

Thursday 19th December - Christmas Quiz

Friday 20th December

Saturday 21st December - Lareena

Christmas Entertainment

Christmas Eve 4pm to 6pm

Children's party with entertainer

Billy Moon from 9pm

Saturday 23rd December

Ryan Gilmore

New Year's eve

New Years Eve - Darren Philips - Tickets £10

Christmas Menu

Starters

Homemade Soup of the day

Served with crusty bread

Homemade Chicken Liver Pate

Served with a redcurrant & red onion relish and toasted bloomer

Garlic & Cream Mushrooms

Mushrooms bound in creamy garlic sauce served on a crispy ciabatta

Classic Prawn Cocktail

Prawns bound with a homemade Marie Rose sauce, with a cucumber and Pineapple mix, served with brown bread.

Main

Roasted Lancashire Turkey Crown

Served with traditional seasoning, fresh vegetables, crispy roast potatoes and pigs in blankets

Braised Beef in a rich red wine

Braised in a rich bourguignon sauce, served with buttered mash and fresh vegetables

Salmon Fillet

Baked in a lemon butter served with a white wine and tarragon cream

Vegetable Lasagne

Served with salad and garlic bread

Sweet

Traditional Christmas Pudding

Served with brandy sauce

New York Cheesecake

Hot chocolate Fudge Cake

Coffee

Freshly brewed Coffee & Mince pies

Christmas Day Menu

Starters

King Prawns in Filo

Presented on a bed of salad and served with a sweet chilli dip

Potted Smoke Salmon Rilette

Served with toasted Ciabatta

Cranberry, Walnut & Stilton Salad

Served on crisp salad and garnished with croutons.

Black pudding & Sausage Parcels

Served with salad and mustard garnish

Soup Course

Homemade Country Vegetable soup.

Served with crusty bread

Main Courses

Roasted Lancashire Turkey Crown

Served with traditional seasoning, fresh vegetables, crispy roast potatoes and pigs in blankets

Grilled 28-day Mature Sirloin Steak

Served with a peppercorn sauce and fat cut chips

Baked Cod Loin

Served on a bed of mash potato with asparagus tips with a white wine reduction.

Mushroom and Broccoli Stronganoff

Served with rice

Desserts

Traditional Christmas pudding

Presented with brandy sauce or Baileys cream

Lemon Tart

New York Cheesecake

2 Courses - £16.95 | 3 Courses - £18.95 | 4 Courses - £20.95

£55 Per Adult | £24 Per Child | Under 2's Eat Free