

A decorative border of various green plants, including holly leaves with red berries, mistletoe with white berries, and pine branches, surrounds the central text.

WinstonS

Festive

M E N U S

WINSTONS FESTIVE MENU SET

3 courses £19.95

1ST COURSE

Festive pate

Chicken liver & brandy pate served with toast and a spiced Christmas chutney

Winter veg broth

Served with warm fresh chunky bread

Garlic Mushrooms noel

Creamy mushrooms

Breaded brie

With festive spiced chutney

2ND COURSE

Traditional hand carved roast turkey

Served with home-made roasts, creamy mashed potatoes, pigs in blankets.
Accompanied by buttered Brussel sprouts, sugar roasted carrots & parsnips,
stuffing and homemade turkey gravy

Festive burger

Homemade beef burger patty with crispy smoked bacon, cheddar cheese, cranberry sauce,
lettuce and tomato on a soft brioche bun with triple cooked chunky chips

Chargrilled rump steak (£2 supplement)

Prime rump steak cooked to your liking & served with peppercorn sauce
and chunky triple cooked chips

Festive chicken kebab

with chipolata sausages, onions, and tomato,
served with skinny fries and a pot of gravy

Fresh Fillet of salmon

Sat on a homemade warm hollandaise sauce with new potatoes

Mushroom and walnut pasta V

Penne pasta cooked with sliced mushrooms, broccoli, garlic and cream,
topped with truffle and walnuts

3RD COURSE

Traditional Christmas pudding, with a brandy sauce

Christmas Cheesecake

Vanilla ice cream sundae

Sherry trifle



OAP XMAS LUNCH

8th & 16th December.
12 noon until 3pm
3 Courses - £11.50 person

STARTERS

Homemade vegetable soup With warm bread.
Creamy Garlic mushrooms
Prawn cocktail

MAIN COURSE

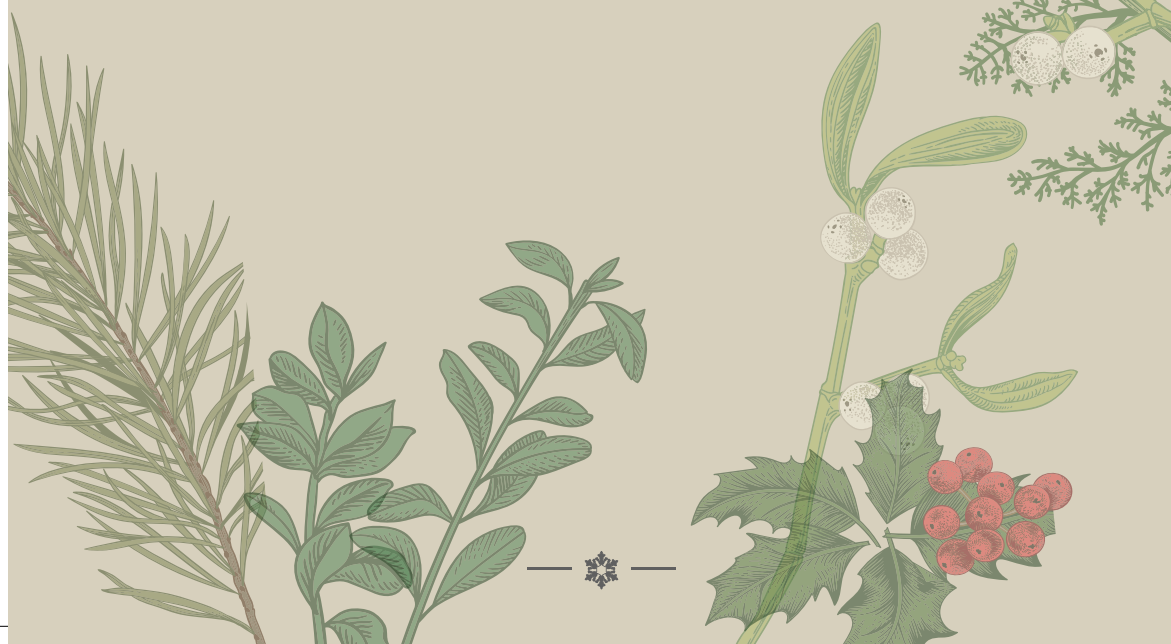
Roast turkey
With all the trimmings

Roast beef
With Yorkshire pudding

Salmon fillet
All served with fresh vegetables and potatoes.

DESSERT

Fruit crumble with custard
Ice cream sundae
Christmas pudding.





CHRISTMAS DAY

3 Courses
Adults £65 / Children £35
2pm or 2.45pm

TO START

Prawn cocktail

Traditional with shredded lettuce tomato and cucumber
and Marie Rose sauce

Garlic Mushrooms

Made with fresh cream and topped with cheese

Chicken liver pate with brandy

Served with toast and Christmas chutney

Parsnip soup

Creamy parsnip soup served with warm bread

MAIN MEAL

Tradition Roast Fylde turkey

Served with pigs in blankets, homemade stuffing and turkey gravy

Roast lamb

With a rich homemade gravy

Fillet steak Rossini (£5 supplement)

Sat on pate crouton smothered with a creamy brandy sauce

Slow cooked topside of beef

Served with a homemade Yorkshire pudding

Salmon fillet

With a creamy prawn sauce

Vegetarian or vegan options on request

All meals are served with brussel sprouts, roasted root vegetables,
braised red cabbage, herby roasts and creamy mashed potatoes.

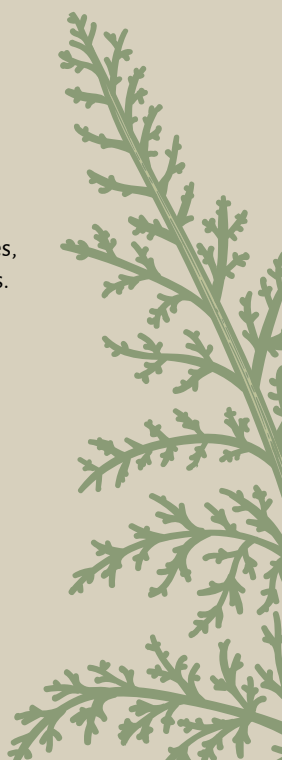
DESSERT

Boozy Christmas trifle

Terrys chocolate orange cheesecake

Christmas pudding with brandy sauce

Stilton and cheddar with grapes and biscuits



BOXING DAY

3 courses £25.95

1ST COURSE

Festive pate

Chicken liver & brandy pate served with toast
and a spiced Christmas chutney

Winter veg broth

Served with warm fresh chunky bread

Garlic Mushrooms noel

Creamy mushrooms

Breaded brie

With festive spiced chutney

2ND COURSE

Traditional hand carved roast turkey

Served with home-made roasts, creamy mashed potatoes, pigs in blankets.
Accompanied by buttered Brussel sprouts, sugar roasted carrots & parsnips,
stuffing and homemade turkey gravy

Festive burger

Homemade beef burger patty with crispy smoked bacon, cheddar cheese, cranberry sauce,
lettuce and tomato on a soft brioche bun with triple cooked chunky chips

Chargrilled rump steak (£2 supplement)

Prime rump steak cooked to your liking & served with peppercorn sauce
and chunky triple cooked chips

Festive chicken kebab

with chipolata sausages, onions, and tomato, served with skinny fries and a pot of gravy

Fresh Fillet of salmon

Sat on a homemade warm hollandaise sauce with new potatoes

Mushroom and walnut pasta V

Penne pasta cooked with sliced mushrooms, broccoli,
garlic and cream, topped with truffle and walnuts

3RD COURSE

Traditional Christmas pudding, with a brandy sauce.

Christmas Cheesecake

Vanilla ice cream sundae

Chocolate fudge cake served warm with ice cream

Fruit crumble with custard



NEW YEAR'S EVE

3 courses £35.00

1ST COURSE

Festive pate

Chicken liver & brandy pate served with toast and a spiced Christmas chutney

Winter veg broth

Served with warm fresh chunky bread

Garlic Mushrooms

Creamy mushrooms

Breaded brie

With festive spiced chutney

2ND COURSE

Fillet steak Rossini (£5 supplement)

Prime fillet steak cooked to your liking sat on a pate crouton with a rich brandy cream

Festive burger

Homemade beef burger patty with crispy smoked bacon, cheddar cheese, cranberry sauce, lettuce and tomato on a soft brioche bun with triple cooked chunky chips

Chargrilled bistro rump steak

Prime rump steak cooked to your liking & served with peppercorn sauce and chunky triple cooked chips

Cumbrian chicken

Chicken fillet cooked and served with crispy bacon, lettuce peas and potatoes with a rich chicken cream sauce

Fresh Fillet of salmon

Sat on a homemade warm hollandaise sauce with new potatoes

Mushroom and walnut pasta V

Penne pasta cooked with sliced mushrooms, broccoli, garlic and cream, topped with truffle and walnuts

3RD COURSE

Gorgeous Cheesecake

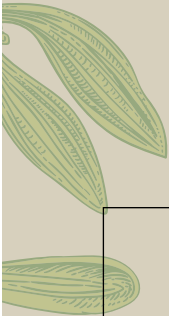
Vanilla ice cream sundae

Chocolate fudge cake served warm with ice cream

Fruit crumble with custard

Cheese and biscuits





WinstonS

GIFT VOUCHERS

Why not treat someone this Christmas to a gift voucher
to spend in Winston's

£ 1 5 0 R £ 2 0

WinstonS

CHRISTMAS BOOKING FORM

Lead name of booking

.....

Date Time

Deposit paid £

Balance to be paid one week before date of booking £.....

Pre order

	Name	Starter	Main course	Dessert
1.				
2.				
3.				
4.				
5.				
6.				



*Merry
Christmas
&
Happy
New Year*

