

CHRISTMAS DAY MENU 2015 BOOKING FORM

Complete the relevant booking forms and return with the appropriate deposit per person
A £5 deposit per person is required on all menus to secure the booking.
Balance to be paid at least 2 weeks prior to the event

4 COURSE MENU £60 per adult and **£30** per child up to 13 years old
Available from 12:00 - 3:00pm

STARTERS	Qty for children	Qty for adults
Roasted Parsnip & Butternut Squash Soup 		
Port of Lancaster Smoked Duck Breast		
Citrus & Beetroot Cured Salmon Gravavlax		
Warm Local Lancashire Goats Cheese 		
SORBET		
Black Cherry Sorbet		
MAINS		
Thyme & Butter Roasted Turkey		
Pan-Seared Cod Loin		
Traditional Nut Roast 		
Rosemary Roast Rib of Beef		
Forest Mushroom & Tarragon Risotto 		
DESSERTS		
Traditional Christmas Pudding		
A Selection of British Cheeses		
Fig, Plum & Pistachio Frangipane Tart		
Dark Chocolate & Brandy Torte		

No. of adults:		Total cost of deposit:	£
No. of children:			
Time preferred:		Total cost of booking:	£

Organisers Name:
 Company Name: (if applicable)
 Address:

 Postcode:
 Tel. No: Email:.....
 Any special dietary requirements:

HOW TO BOOK:

By phone on 01524 389 335 or by email to info@greavespark.co.uk or in person.
 Deposits can be paid in cash, cheque or card over the phone. Cheques made payable to 'Chameleon Bar & Dining'. We will send you a receipt along with a confirmation of your booking.

NEW YEARS EVE MENU 2015 BOOKING FORM

Complete the relevant booking forms and return with the appropriate deposit per person
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Balance to be paid at least 2 weeks prior to the event

3 COURSE MENU £40 per adult
Available after 6pm on New Years Eve

STARTERS	Qty
Tomato & Roasted Red Pepper Soup 	
Port of Lancaster Smoked Duck Breast	
Hog Roast Pork, Apple & Sage Pâté	
Crab & King Prawn Cocktail	
Local Goats Cheese Crumpet 	
MAINS	
10oz Ribeye Steak Cooking Guide: R <input type="checkbox"/> M/R <input type="checkbox"/> M <input type="checkbox"/> M/W <input type="checkbox"/> W <input type="checkbox"/>	
Scottish Salmon Fillet	
Italian Potato Gnocchi 	
Rare Breed Saddleback Pork Belly	
DESSERTS	
Vanilla & Cointreau Crème Brûlée	
A Selection of British Cheeses	
Triple Chocolate Bavaois	
Lathams of Broughton Sticky Toffee Pudding	

Steak Cooking Guide: Please indicate numbers required for R rare, M/R med rare, M medium, M/W med well, W well done in box provided.

No. of adults:		Total cost of deposit:	£
Time preferred:		Total cost of booking:	£

Organisers Name:
 Company Name: (if applicable)
 Address:

 Postcode:
 Tel. No: Email:.....
 Any special dietary requirements:

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Christmas Quiz

Wednesday 16th December 2015

Starts from 8:30pm with our resident Quiz master Joey.

FANTASTIC PRIZES TO BE WON.

Only £1 per person entry.


Sandwiches and hand cut chips available at half time.



Christmas

AT GREAVES PARK



 Suitable for vegetarians. All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones.
 All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.
 Full allergen information is available on request.

Designed and printed by www.sda-marketing.com

Bowerham Road, Lancaster
 t: 01524 389 335 • e: info@greavespark.co.uk
 w: www.greavespark.co.uk

Festive Feast

MENU 2015

2 COURSE LUNCH MENU £16 available till 6pm

3 COURSE MENU £20⁵⁰ available all day

PARTY NIGHTS - FRIDAYS AND SATURDAYS
3 COURSE MENU INCLUDING DJ AND MAGICIAN £24⁵⁰
£28 PER HEAD INCLUDING PROSECCO RECEPTION

Available from 1st - 24th December 2015

STARTERS

- Tomato, Roasted Red Pepper & Basil Soup 
Served with Lancashire Cheddar croutons, baked 'All you Knead' bread & local butter
- Port of Lancaster Smoked Lemon & Parsley Mackerel
Served with crème fraîche new potato salad, English watercress, chive oil & aged balsamic
- Garstang Mushrooms 
Woodland mushrooms, creamy Garstang Blue cheese sauce, ciabatta & rocket leaf
- Chicken Liver Pâté
Served with toasted 'All you Knead' bloomer, mixed leaves, plum & cranberry chutney & local butter

MAINS

All served with thyme roasted carrot & swede, honey glazed parsnips, and Brussels sprouts

- Thyme & Butter Roasted Turkey
Served with goose fat roast potatoes, bacon wrapped chipolata, sage & chestnut stuffing and roast gravy
- Traditional Nut Roast 
Served with chive mashed potato, chef's Yorkshire pudding, sage & chestnut stuffing and red wine gravy
- Slow Roasted Saddleback-Cross Pork Belly
Served with grain mustard mash, Bramley apple puree and a port & cranberry jus
- Baked Salmon Fillet
Served with rosemary roasted new potatoes, rustic sundried tomato and an olive & basil ragu

DESSERTS

- Traditional Christmas Pudding
Served with brandy sauce
- A Selection of British Cheeses
Served with water biscuits, oatcakes, plum & cranberry chutney and grapes (£1.50 supplement)
- Cherry Bakewell Cheesecake
Served with Cool Cow vanilla ice cream
- Double Chocolate Tart
Served with fresh pouring cream & hedgerow berries

Christmas Day

MENU 2015

4 COURSE MENU £60 per adult **AND £30** per child up to 13 years old

Available from 12:00 - 3:00pm

STARTERS

- Roasted Parsnip & Butternut Squash Soup 
Served with toasted pumpkin seeds, 'All you Knead' baked bread & local butter
- Port of Lancaster Smoked Duck Breast
Served with English watercress, pomegranate seeds, clementine segments, caramelised walnuts and a red berry coulis
- Citrus & Beetroot Cured Salmon Gravdax
Served with dill & horseradish crème fraîche, beetroot chutney, mixed leaves, toasted 'All you Knead' bloomer & local butter
- Warm Local Lancashire Goats Cheese 
Served with beetroot puree, mixed leaves, sun-kissed tomatoes, toasted pine nuts & aged balsamic

SORBET

Black Cherry Sorbet

MAINS

Served with thyme roasted carrot & swede, honey glazed parsnips and pancetta Brussels sprouts

- Thyme & Butter Roasted Turkey
Served with goose fat roast potatoes, bacon wrapped chipolatas, sage & chestnut stuffing and roast gravy
- Pan Seared Cod Loin
Served with dill mashed potato, white crab, king prawn and a Chardonnay cream sauce
- Traditional Nut Roast 
Served with chive mashed potato, chef's Yorkshire pudding, sage & chestnut stuffing and red wine gravy
- Rosemary Roast Rib of Beef
Served with goose fat roast potatoes, chef's Yorkshire pudding, bacon wrapped chipolatas, sage & chestnut stuffing and roast gravy
- Forest Mushroom & Tarragon Risotto 
Authentic Italian risotto, garlic, English peas, baby spinach, forest mushrooms, tarragon, truffle oil and Gran Padano shavings

DESSERTS

- Traditional Christmas Pudding
Served with brandy sauce & hedgerow berries
- A Selection of British Cheeses
Served with water biscuits, oatcakes, plum & cranberry chutney & grapes
- Fig, Plum & Pistachio Frangipane Tart
Served with crème fraîche and honey & cinnamon baked fig
- Dark Chocolate & Brandy Torte
Served with Cool Cow white chocolate ice cream & hedgerow berries

New Years Eve

MENU 2015

3 COURSE MENU £40 per adult

Includes a glass of Prosecco just before midnight

Available after 6pm on New Years Eve

STARTERS

- Tomato & Roasted Red Pepper Soup 
Served with basil oil, 'All you Knead' baked bread & local butter
- Port of Lancaster Smoked Duck Breast
Served with English watercress, pomegranate seeds, clementine segments, caramelised walnuts and a red berry coulis
- Hog Roast, Pork, Apple & Sage Pâté
Served with toasted brioche, beetroot chutney, mixed leaves & local butter
- Crab & King Prawn Cocktail
King prawns, white crab meat, our own 'Bloody Mary' style sauce, mixed leaves, caramelised apple cubes, 'All you Knead' bloomer & local butter
- Local Goats Cheese Crumpet 
Baked crumpet, toasted local goats cheese, rocket leaf, sun-kissed tomato, plum chutney, and aged balsamic

MAINS

- 10oz Ribeye Steak
Cooked to your liking with Caesar salad, sweet potato chips & a green peppercorn sauce
- Scottish Salmon Fillet
Served with chorizo roasted new potatoes, mange tout, roasted red pepper and a chilli & tomato sauce
- Italian Potato Gnocchi 
Served in a white wine & tomato cream sauce with courgette, sun-kissed tomato, red onion, chilli & crumbled feta
- Rare Breed Saddleback Pork Belly
Lancashire black pudding fritter with a Bramley apple puree, wholegrain mustard mashed potato, pickled red cabbage and a port & rosemary jus

DESSERTS

- Vanilla & Cointreau Crème Brûlée
Served with hedgerow berries and Highland shortbread
- A Selection of British Cheeses
Served with water biscuits, oatcakes, plum & cranberry chutney and grapes
- Triple Chocolate Bavarois
Served with caramelised clementines & Cool Cow white chocolate ice cream
- Lathams of Broughton Sticky Toffee Pudding
Served with crème Anglaise & butterscotch sauce

FESTIVE FEAST MENU 2015 BOOKING FORM




Complete the relevant booking forms and return with the appropriate deposit per person
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 Balance to be paid at least 2 weeks prior to the event*

2 COURSES - £16 available till 6pm **3 COURSES - £20⁵⁰** available all day

PARTY NIGHTS - FRIDAYS AND SATURDAYS

3 COURSES - £24⁵⁰ 3 COURSES & RECEPTION - £28

Available from 1st - 24th December 2015

STARTERS	Qty
Tomato, Roasted Red Pepper & Basil Soup 	
Port of Lancaster Smoked Lemon & Parsley Mackerel	
Garstang Mushrooms 	
Chicken Liver Pâté	
MAINS	
Thyme & Butter Roasted Turkey	
Traditional Nut Roast 	
Slow Roasted Saddleback-Cross Pork Belly	
Baked Salmon Fillet	
DESSERTS	
Traditional Christmas Pudding	
A Selection of British Cheeses (£1.50 supplement)	
Cherry Bakewell Cheesecake	
Double Chocolate Tart	

No. of 2 course meals:	
No. of 3 course meals:	
No. of Party Night meals:	
No. of Party Night with Reception:	

Date preferred:		Total cost of deposit:	£
Time preferred:		Total cost of booking:	£

Organisers Name:

Company Name: (if applicable)

Address:

..... Postcode:

Tel. No: Email:

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