

Garstang

BEST WESTERN Garstang Country Hotel & Golf Club

*Christmas & New Year
2011/2012*



We have the recipe to create your Festive feast

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To The Festive Party Organiser,

You are invited to bring your festive celebrations to
BEST WESTERN Garstang Country Hotel and Golf Club.

Whether you are looking for a venue to host a family get together, an office party or dinner with your closest friends we have a menu and mood to suit your needs. Christmas starts early here at Garstang with our festive menus available for public and private parties from November.

To make things a little easier for the organiser we have included a poster for you to put on your wall and then each booking will receive an organiser pack to help assist with the further planning of the event.

We are ideally located for the whole of Lancashire and only a short drive or taxi ride for most of your guests with Blackpool, Preston and Lancaster within 30 minutes of the hotel. If your guests would like to treat themselves to a cosy night in the country with a full Lancashire breakfast in the morning then why not add an overnight stay to the booking from only £50 per room. If you book for 20 guests or more on any of our party nights we will give you, the organiser, a free overnight stay on the night of your celebration. The brochure will provide you with all the information you require however if you need anymore details

please contact us on 01995 600100
or e-mail events@garstanghotelandgolf.com

Yours faithfully,

The Events Team

Christmas Party Recipe

- *Start with a fantastic 8 metre tree and a roaring log fire in reception*
- *Add some Christmas spirit and some good service*
- *Follow with four courses of fine food accompanied with some wonderful wines*
- *Season with a sprinkle of good company to taste*
- *Decorate with a free helping of table novelties*
- *Can be served up from only **£12.95***
- *Or topped off with quality entertainment from only **£19.95***

It's Party Time

Party Night Packages

Any night in November including Fridays
and Saturdays and any night
Sunday to Thursday in December

£19.95

Fridays and Saturdays in December

£24.95



Smoked Trout Rillette

With a lemon & black pepper crème fraiche & Melba toast

Ham Hock Terrine

Accompanied with our own British piccalilli relish

Butternut Squash & White Bean Soup

Dusted with Coriander

Seasonal Melon

Set in a coconut milk & lemon grass jelly with a Lychee & strawberry compote

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Braised Beef

Knapped in a Jack Daniels & caramelized shallot sauce

Roast Turkey

Sliced and served with our own cranberry sauce and traditional accompaniments

Salmon Escalope

Grilled & served with a prawn & fine herb cream sauce

Ratatouille cottage pie

Topped with Lancashire Blue cheese, leek & sweet potato mash

All served with Potatoes and Vegetables

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Mrs Rays acclaimed Christmas Pudding

With lashings of dark rum and Demerara sauce enriched with cream and butter

Fresh Fruit Salad

Selection of fruits served in natural grape juice

Tiramisu

With a coffee syrup

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Coffee and Mince Pies.

Pre orders required

Festive Lunch Menu

Smoked Trout Rillette

With a lemon zest & cracked black pepper crème fraiche & Melba toast

Butternut Squash & White Bean Soup

Dusted with Coriander

Seasonal Melon

Set in a coconut milk & lemon grass jelly
with a lychee & strawberry compote

Roast Turkey

Sliced and served with our own cranberry sauce
and traditional accompaniments

Salmon Escalope

Grilled & served with a prawn & fine herb cream sauce

Ratatouille cottage pie

Topped with Lancashire Blue, leek & sweet potato mash

All served with Potatoes and Vegetables

Mrs Rays acclaimed Christmas Pudding

With lashings of dark rum and Demerara sauce
enriched with cream and butter

Fresh Fruits Salad

Selection of fruits served in natural grape juice

Coffee and Mince Pies

2 courses £12.95

3 courses £15.95

**Add Braised Beef to your menu
for a £2 per person supplement**

Pre orders required



Festive Dinner Menu

Smoked Trout Rillette

With a lemon zest & cracked black pepper crème fraiche & Melba toast

Ham Hock Terrine

Accompanied with our own British piccalilli relish

Butternut Squash & White Bean Soup

Dusted with Coriander

Seasonal Melon

Set in a coconut milk & lemon grass jelly with a lychee & strawberry compote

Braised Beef

Knapped in a Jack Daniels & caramelized shallot sauce

Roast Turkey

Sliced and served with our own cranberry sauce and traditional accompaniments

Salmon Escalope

Grilled & served with a prawn & fine herb cream sauce

Ratatouille cottage pie

Topped with Lancashire Blue, leek & sweet potato mash

All served with Potatoes and Vegetables

Mrs Rays acclaimed Christmas Pudding

With lashings of dark rum and Demerara sauce
enriched with cream and butter

Fresh Fruit Salad

Selection of fruits served in natural grape juice

Tiramisu

With a coffee syrup

Coffee and Mince Pies

£18.95 per person

Pre orders required

Christmas Day Luncheon

Includes complimentary cocktail on arrival...and a visit from Santa with a little gift for each table...

Game Bird Terrine

Served with a classic Cumberland jelly & Melba toast

Scallop, Lobster & Crab Ravioli

with a tomato & lime sauce & pernod cream

Seasonal Melon

Set in a coconut & lemongrass jelly with a strawberry & lychee compote

Parsnip & Flaked Apple Soup

or

Lemon Sherbet Sorbet

Butter Roasted Turkey

Served with our own cranberry sauce & traditional accompaniments

Roasted fillet of 28 Day Matured English Beef

Sat on a cauliflower puree & smothered in a rich Oxtail jus with châteaux potatoes

Whole Grilled Lemon Sole (on or off the bone)

Simply served with Beurre noisette, capers & citrus wedges & crushed new potatoes

Sauté of wild mushrooms & Potato gnocchi

With sun blushed tomatoes & grilled basil infused Halloumi cheese

Mrs Ray's Topsy Christmas Pudding

Masked with Chef's luxurious Demerara rum and butter cream sauce

KnickerBocker Glory

Poached Winter Fruits

Topped with Armagnac Mascarpone

Lancashire Finest Cheeses

Accompanied with celery, grapes, nuts, biscuits and butter

Coffee and Mince Pies

£52.50 per person

Boxing Day Luncheon

Smoked Trout Rilette

With a lemon & black pepper crème fraiche & Melba toast

Ham Hock Terrine

Accompanied with our own British piccalilli relish

Butternut Squash & White Bean Soup

Dusted with Coriander

Seasonal Melon

Set in a coconut milk & lemon grass jelly with a Lychee & strawberry compote

Braised Beef

Knapped in a Jack Daniels & caramelized shallot sauce

Pork Fillet Stroganoff

Served with a timbale of wild & basmati rice

Salmon Escalope

Grilled & served with a prawn & fine herb cream sauce

Wild Mushroom and Ciabatta

With a rocket & Parmesan salad

All served with Potatoes and Vegetables

Poached Fruit Crumble

With Armagnac Mascarpone

Fresh Fruit Salad

Selection of fruits served in natural grape juice

Tiramisu

With a coffee syrup

Lancashire's Finest Cheese & Biscuits

Coffee and Mints

£26.50 per person

Take your time....

Your booked table is yours for the day...

New Years Eve Gala Dinner Dance

Duck & Oxtail Terrine

With a cranberry & orange compote

Scallop Salad

The finest hand dived scallops flash fried served with dry cured streaky bacon & mixed leaf salad dressed with raspberry & black pepper vinaigrette

Cauliflower & Lancashire Cheese Soup

Pan Fried Brill Fillet

With smoked salmon dauphinoise, roasted globe artichokes, spring onions & roasting juices

Sirloin Steak

Matured for 28 days and fried in butter to your liking then topped with Lancashire blue cheese, a rich bordelaise sauce & châteaux potatoes

Goose Breast

Slow Roasted and carved, presented with a roasted baby apple stuffed with cinnamon & raisins, with a pear cider jus

Sauté of Wild Mushroom & Potato Gnocchi

With sun blushed tomatoes & grilled basil infused Halloumi cheese

Served with a selection of vegetables and potatoes

Assiette of Desserts

A mini selection of our fine desserts

Lancashire Finest Cheeses

Accompanied with celery, grapes, nuts, biscuits and butter

Coffee and Petit Fours

£55.00 per person

New Years Eve Buffet @ Disco

Roast Sirloin of Local English Beef

Dijon Mustard and Honey Roast Ham

Butter Roasted Turkey Crown

Whole Decorated Scottish Salmon

Spinach and Mushroom Lasagne

Beef Bourguignon

Locally Baked Breads

Stir Fried Vegetables

New Potatoes

A selection of salads

(Rice, green leaf, potato, beetroot & coleslaw)

Home made Chutneys

Your choice of a Dessert selection or local Cheeses

Fairtrade Filter Coffee and Petit Fours

£24.95 per person

Welcomed by a
Scottish Piper.
Complimentary
cocktail and
sparkling wine
for the midnight
toast...



New Years Day Brunch Menu

Sunday 1st of January 2012

Served from 10am until 4pm

Mr. Ben Eastwood (Executive Chef) and his team would like to be the first to wish you a Happy New Year by offering you a brunch to set you on the right road to 2012.

Buffet Selection

Ann Foreshaw's natural yoghurt

Fresh and poached fruits

A selection of fruit juices

A choice of cereals

Continental ham and sausage

Warm breakfast breads and pastries

Hot porridge with brown sugar and navy rum

Meat Choices

- English bacon • Honeywell's pork sausage • Black pudding •
- Sauteed kidney (spiced) • Beef & gammon steak •

Eggs

- Scrambled • Poached • Boiled • Fried •

Vegetarian Choices

- Baked beans • Grilled tomato • Fried bread •
- Sauteéd mushrooms • Hash browns •

Fish Dishes

Fleetwood's finest

Smoked Haddock

Poached in milk and served with a poached egg

Smoked Salmon

Mixed with delicious scrambled egg

Grilled Kippers

Served simply with a wedge of lemon

Kedgeriee

A blend of smoked haddock, boiled egg, basmati rice and indian spices

Beverages

Freshly ground coffee or a pot of tea

£12.95

Festive Season* Accommodation Packages

Party nights

Inclusive of accommodation and full Lancashire Breakfast

All Rooms Only £50

When booked with any of our festive parties

Christmas Breaks

Rates quoted are per person per night based on two people sharing

1 Night

**Includes 1 nights accommodation B&B
Christmas Day Lunch**

£85 p.p.p.n

2 Night Saver

**Includes 2 nights accommodation B&B
Christmas Day Lunch**

Boxing Day Lunch or Christmas Eve Dinner

£75 p.p.p.n

New Years Eve

All Rooms Only £120

When booked with any of our New Year parties



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