

OUR CHRISTMAS PARTY NIGHTS

Friday & Saturday

Close up Magician
between 7:00-9:30

Then Music / DJ
until Late



WHY NOT PRE ORDER YOUR WINE?

WE WILL HAVE YOUR SELECTION
WAITING FOR YOU ON YOUR TABLE
WHEN YOU ARRIVE.

PLEASE ASK A MEMBER OF STAFF FOR DETAILS



GREAVES PARK | BOWERHAM ROAD | LANCASTER | LA1 3AH
www.greavespark.co.uk | 01524 389 335 | info@greavespark.co.uk



(V) Suitable for vegetarians.

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. Full allergen information is available on request. All weights are approximate before cooking. Please be aware that fish products may contain small bones.



CHRISTMAS
MENU 2017



FESTIVE FEAST

2 COURSE LUNCH MENU £15.95 available MON - FRI 12:00-6:00pm
3 COURSE MENU £20.50 available MON - FRI 12:00-6:00pm

PARTY NIGHTS | FRIDAYS AND SATURDAYS

Close up Magician between 7:00-9:30pm Then Music / DJ until Late

3 COURSES £24.50 | 3 COURSES & RECEPTION £27.95

Available from 1st - 24th December 2017

STARTERS

Carrot & Coriander Soup (v) Qty
Bloomer, local butter

Smoked Lemon & Parsley Mackerel Qty
Crème fraiche new potato salad, English watercress, chive oil, aged balsamic

Goats Cheese Crumpet (v) Qty
Creamy French goats cheese, rocket leaf, tomato chutney, basil oil

Chicken Liver Pâté Qty
Toasted brioche, mixed leaves, plum, apple & cranberry chutney, local butter

MAINS

Served with honey roasted root vegetables, brussel sprouts and spiced apple braised red cabbage

Thyme & Butter Roasted Turkey Qty
Goose fat roast potatoes, bacon wrapped chipolata, sage & chestnut stuffing, roast gravy

Root Vegetable, Cranberry & Goats Cheese Nut Roast (v) Qty
Chive mashed potato, Chef's Yorkshire pudding, sage & chestnut stuffing, red wine gravy

Slow Roasted Saddleback-Cross Pork Belly Qty
Sage mashed potato, spiced Bramley apple puree, port & cranberry jus

Baked Cod Loin Qty
Rosemary roasted new potatoes, celeriac puree, rustic sundried tomato and basil sauce

DESSERTS

Traditional Christmas Pudding Qty
Brandy sauce

A Selection of British Cheeses (£1.50 supplement) Qty
Water biscuits, oatcakes, plum, apple & cranberry chutney, grapes

Baked Pear & Caramel Cheesecake Qty
Cool Cow Vanilla Ice Cream

Chocolate Orange Truffle Tart Qty
Chantilly cream, hedgerow berries

Lemon Panacotta Tart Qty
Crème fraiche, caramelised Clementine

Enter the quantity of each meal required in the boxes above and complete the booking form below. Simply return with the appropriate deposit per person. A £10 deposit per person is required on all menus to secure the booking. Balance to be paid at least 2 weeks prior to the event

Date & Time of Booking / / : : Total No of People
Organisers Name
Company Name (if applicable)
Address Postcode
Tel. No
Email
Any special dietary requirements



CHRISTMAS DAY

4 COURSE MENU £59.95 per adult & £30 per child up to 13 years old
Available from 12:00 - 3:00pm

STARTERS

Roasted Parsnip & Apple Soup (v) Qty
Parsnip crisps, cumin crème fraiche, baked bread, local butter

Oak Smoked Chicken & Duck Liver Parfait Qty
English watercress salad, toasted brioche, caramelised clementines, pickled carrot, red berry coulis

Seared Scallops & Ginger Beer Glazed Pork Belly Qty
Parsnip & apple puree, pea shoots, edible flowers

Honey Roasted Fig & Garstang Blue Cheese Salad (v) Qty
Chicory leaves, rocket, caramelised walnuts, grapes, vinaigrette dressing

SORBET

Black Cherry Sorbet

MAINS

Served with honey roasted root vegetables, chestnut & smoked bacon Brussel sprouts and mulled wine & apple braised red cabbage

Thyme & Butter Roasted Turkey Qty
Goose fat roast potatoes, bacon wrapped chipolatas, sage & chestnut stuffing, roast gravy

Pan-Seared Wild Seabass Qty
Creamy mashed potato, butternut squash puree, samphire, crisp pancetta, kale

Root Vegetable, Cranberry & Goats Cheese Nut Roast (v) Qty
Chive mashed potato, Chef's Yorkshire pudding, sage & chestnut stuffing, red wine gravy

Fillet of Beef Wellington Qty
Truffle & mushroom duxelle, goose fat roast potatoes, port & marsala jus

Butternut Squash Gnocchi (v) Qty
Authentic Italian gnocchi dumplings, roasted butternut squash, sage & white wine cream sauce, spinach, green beans, toasted pumpkin seeds, finished with Gran Padano & rocket leaf

DESSERTS

Traditional Christmas Pudding Qty
Brandy sauce, hedgerow berries

A Selection of British Cheeses Qty
Water biscuits, oatcakes, plum & cranberry chutney, grapes

Apple Tart Tatin Qty
Hazelnut ice cream, almond caramel

Chocolate Caramel Salted Torte Qty
Cool Cow white chocolate ice cream, hedgerow berries

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NEW YEARS EVE

3 COURSE MENU £39.95 per adult Includes a glass of Prosecco just before midnight. Available after 6pm on New Years Eve

STARTERS

Tomato & Roasted Red Pepper Soup (v) Qty
Basil oil, parmesan crouton, baked bread, butter

Oak Smoked Chicken & Duck Liver Parfait Qty
English watercress salad, caramelised Clementine segments, pickled carrot ribbons, red berry coulis

Crab & King Prawn Cocktail Qty
King Prawns, white crab meat, our own Marie rose sauce, mixed leaves, bloomer, butter

Goats Cheese Crumpet (v) Qty
Baked crumpet, toasted creamy goats cheese, rocket leaf, sun-kissed tomato, plum chutney, aged balsamic

MAINS

10oz Ribeye Steak Qty
Cooked to your liking, rocket & parmesan salad, baked vine tomatoes, sweet potato fries, pink peppercorn sauce

Pan Fried Seabass Fillet Qty
Chorizo roasted new potatoes, mange tout, butternut squash puree, chilli & sundried tomato sauce

Italian Egg Tagliatelle (v) Qty
White wine & parmesan cream sauce, broccoli, mange tout, red onion and chilli finished with crumbled feta

Trio of Pork Qty
Pork belly, braised pigs cheek, chorizo & black pudding sausage roll, creamed mash potato, pickled red cabbage, rosemary and red currant jus

DESSERTS

Vanilla Pod Crème Brulee Qty
Hedgerow berries, Highland shortbread

A Selection of British Cheeses Qty
Water biscuits, oatcakes, plum & cranberry chutney, grapes

Chocolate Caramel Salted Torte Qty
Cool Cow white chocolate ice cream, hedgerow berries

Lemon Pannacota Tart Qty
Crème fraiche, caramelised Clementine

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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. Bookings can be made online via our website, if your booking is taken placed using this method your deposit and pre-order can also be taken simply and securely online.