

Choose Your Festive Fayre with Ease



	Christmas Fayre Menu	New Years Eve Menu
Names	Homemade Cream of Pumpkin and Lentil Soup	Red Lentil, Chick Pea and Chilli Soup
	Trio of Melon, Black Sambuca Syrup	Trio of Salmon
	Smoked Salmon Mousse	Risotto and Mushroom Bon Bons
	Pressed Ham Hock Terrine	Smoked Duck Breast
	Traditional Roast Turkey	Chicken Fillet
	Slow Roast Lakeland Silverside of Beef	Roast Rib Eye of Beef
	Fillet of Red Snapper	Venison Steak
	Cheese and Parsnip Roulade	Sea Bass Fillet
	Traditional Christmas Pudding	Goats Cheese and Beetroot Tart
	Lemon Posset	Apple and Calvados Crème Brulee
	Chocolate and Hazelnut Parfait	Elderflower Panna Cotta
	Banana and Toffee Cheesecake	Rich Chocolate and Orange Tart
		Sticky Gingerbread Pudding



Christmas Menu

THE SALLY, IRTHINGTON, CARLISLE, CUMBRIA CA6 4NJ
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 EMAIL: BOOKINGS@THESALLYIRTHINGTON.CO.UK

Christmas Fayre Menu

AVAILABLE FROM 26TH NOVEMBER

Homemade Cream of Pumpkin and Lentil Soup
Finished with parsnip crisps

Trio of Melon, Black Sambuca Syrup
Finished with a grapefruit confit

Smoked Salmon Mousse
Served with Pickled cucumber and caperberries.

Pressed Ham Hock Terrine
Complimented with Celeriac remoulade & melba toast



Traditional Roast Turkey
Served with traditional accompaniments

Slow Roasted Lakeland Silverside of Beef
Served with roast pan gravy & yorkshire pudding

Fillet of Red Snapper
Sweet tomato and pepper sauce and pineapple salsa

Cheese and Parsnip Roulade Stuffed with Sage and Onion Stuffing
Served with a cranberry and red wine sauce

Traditional Christmas Pudding
Served with a brandy cream sauce

Lemon Posset
Winter fruit compote and crunchy muesli topping

Chocolate and Hazelnut Parfait
Served with Cherry ice-cream

Banana and Toffee Cheesecake
Served with fresh cream

£25.00pp
on all dates other than the
entertainment dates listed below



£30.00pp
includes entertainment
on the following dates
1st, 7th, 8th, 14th, 15th
& 21st December



New Years Eve Menu

Red Lentil, Chick Pea and Chilli Soup
Served with farmhouse crusty bread

Trio of Salmon, Gravalax, Smoked and Salmon Tartare
Served with a lime and dill crème fraiche

Risotto and Mushroom Bon Bons
Topped with red onion marmalade,
dressed with balsamic

Smoked Duck Breast
Served with a blood orange and pomegranate salad

Chicken Fillet
Stuffed with Chorizo and finished with a creamy
wild mushroom and bacon sauce

Roast Rib Eye of Beef
Served pink & topped with haggis, served with
hazleback potato's and rich red wine and port sauce

Venison Steak
Served with crushed baby roast potatoes, winter
vegetables, sloe gin & plum sauce

Sea Bass Fillet
Served with stuffed courgette, tomato,
olive and basil sauce

Goats Cheese and Beetroot Tart
Served with salsa verde



Apple and Calvados Crème Brulee
Served with mini apple crumble tart

Elderflower Panna Cotta
Served with balsamic blackberries

Rich Chocolate and Orange Tart
Served with winter berry puree & vanilla cream

Sticky Gingerbread Pudding
Served with a ginger wine sauce

PRICE £39.95



Your Booking Details

Organiser's Name:

Address:

Postcode:

Telephone:

Email:

Price per head:

Signature:

No in party:

Date of Party:

Preferred Time of Dining:

Deposit Paid: £

Balance Outstanding: £

Email Club

If you'd like us to keep you informed about great value offers, join our email club! We will not pass your details on to any 3rd party. By giving us your details you are opting to join our email club. We may contact you from time to time by email with further information and offers. Please tick box if you DO wish to receive such information. Please note that by NOT ticking the box you will be excluded.

Payment details

Deposits of £15 per person for Christmas Parties
and £25 per person for NYE
deposits are non-refundable.

BALANCE AND PRE ORDER

REQUIRED 14 DAYS PRIOR TO THE EVENT