# Enjoy a taste of Lancashire this Christmas

## Festive Menus
2025

THE WALLED GARDEN
THE TASTE OF | LANCASHIRE

# Festive Table d'hôte

Festive menu served from 12 noon - 9pm Monday - Saturday
12 noon - 8pm Sunday

2 course **£32.00** | 3 course **£37.00**

Available 1st - 24th December & 27th - 30th December

## STARTER

Winter vegetable soup *VE*
*fresh croutons, rustic bread roll, salted butter*

Homemade chicken liver parfait **GF*
*apple & date chutney, toasted sourdough*

Homemade smoked haddock & prawn fishcake
*wiltered spinach, soft poached egg*

Lancashire cheese & caramelised onion tart *V*
*fresh pea puree, winter salad*

## MAIN COURSE

Classic roast turkey **GF*
*roasted roots, goose fat roast potatoes, pan fried brussel sprouts with crispy bacon, roast gravy*

Slow cooked feather blade of beef *GF*
*heritage carrots, grilled asparagus, mustard mash*

Pan fried seabass fillet with chorizo *GF*
*thyme & garlic parmentier potatoes, roasted roots, green beans*

Pea and parmesan risotto *V | GF*
*rocket & parmesan salad*

## DESSERT

Sticky toffee pudding **GF | V*
*vanilla ice cream, toffee sauce*

Traditional Christmas pudding **GF | V | VE*
*brandy sauce*

Baileys cheesecake *V*
*cappuccino ice cream*

Homemade lemon tart *V*
*lime gel, blood orange sorbet*

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan | *VE - Can be Vegan | *GF - Can be Gluten Free*

# Festive Afternoon Tea

Served every day throughout December
2pm - 4.30pm
Standard Afternoon Tea **£25.95** | Sparkling Afternoon Tea **£29.95**

## SANDWICH SELECTION

*served on white or brown bread*

Poached salmon, cucumber, creme fraiche mayo
Dewlay's lancashire cheese, red onion marmalade **GF*
Turkey, pork stuffing and cranberry

## SCONES

Cranberry and orange scone *V*
*strawberry jam, clotted cream*

## HOT SAVOURY SELECTION

Homemade soup **VE*
Warm pork and apricot sausage rolls

## SWEET SELECTION

Lemon tart
Mini mince pie *V*
Chocolate brownie *V | *GF*

**Gluten free sandwiches and cakes can be offered, please inform at the time of booking*

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan | *VE - Can be Vegan | *GF - Can be Gluten Free*

# Christmas Day

Served from 12.30pm
Canapes on arrival | Gift for children
Adults **£125.00** | Children **£60.00**

## STARTERS

Chefs homemade Winter Vegetable Soup *V*
*Vegetable crisps, Rustic roll & Salted butter*

Classic Prawn Cocktail **GF*
*North Atlantic prawns, Baby gem lettuce, cucumber, cherry vine tomatoes, wholemeal bread and butter*

Homemade Chicken Liver and Brandy Parfait **GF*
*Onion Marmalade, Apple gel, toasted sourdough*

Creamy Lancashire Cheese and wild mushroom Bruschetta **GF*
*Balsamic dressed leaves*

## INTERMEDIATE

Champagne Sorbet *VE | GF*

## MAINS

Lancashire Reared Thyme Butter Roasted Turkey **GF*
*Pork and apricot stuffing, pig in blanket, Duck fat roasted potatoes, roasted roots, Buttered brussels sprouts*

Lancashire reared Roast sirloin of Beef **GF*
*Homemade Yorkshire pudding, Duck fat roasted potatoes, roasted roots, buttered brussels sprouts, red wine jus*

Pan Seared Salmon Fillet **GF*
*Fondant Potato, Charred Asparagus, Hollandaise sauce*

Sweet Pea & Parmesan Risotto *VE | GF*
*Fresh Rocket salad*

## DESSERTS

Traditional Christmas Pudding **GF | *VE*
*Mulled plumbs, Brandy Anglaise*

Barton Manor Sticky Toffee Pudding *V | GF*
*Butterscotch Sauce, vanilla ice cream*

Raspberry & White Chocolate Cheesecake *V*
*Berry Compote, Raspberry Sorbet*

Selection of Lancashire Cheeses **GF*
*Grapes, Celery, Date Chutney, Artisan Crackers*

Tea, Coffee and Mince Pies

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan | *VE - Can be Vegan | *GF - Can be Gluten Free*

# Boxing Day

Served from 12pm - 8pm

3 course **£35.00**

**seperate children's menu will be available*

## STARTERS

Chefs homemade Vine Tomato & Roasted red pepper Soup *V*
*Rustic roll & Salted butter*

Lancashire cheese and Asparagus Tart *V*
*Cauliflower puree, Homemade chutney*

Pan Fried Bury Black pudding *GF*
*Wilted Spinach, Redcurrant Gel*

Fleetwood Smoked Haddock & Spring Onion Fishcake
*Poached egg, Rocket Salad*

## MAINS

Roast Leg of Lancashire Lamb **GF*
*Wilted Savoy Cabbage, Crushed New Potatoes Heritage Carrots, Redcurrant and mint jus*

Pan Seared Chicken Breast **GF*
*Chorizo, Fondant Potato, Wilted Spinach, Roasted Vine tomatoes, White wine Velouté*

Lancashire Reared Pressed Pork Belly **GF*
*Apple Puree, Lancashire cheese Mash, Heritage carrots, Buttered Green Beans, Mushroom Sauce*

Lancashire Cheese & Spring Onion Risotto *GF | *VE*
*Fresh Rocket & Parmesan salad*

## DESSERTS

Vanilla Panna Cotta *V | *GF*
*Homemade shortbread crumb, strawberry sorbet*

Barton Manor Sticky Toffee Pudding *V | *GF*
*Butterscotch Sauce, vanilla ice cream*

Homemade Tia Maria Crème Brulee *V | *GF*
*White Chocolate Ice cream, Homemade Shortbread Biscuit*

Selection of Lancashire Cheeses **GF*
*Grapes, Celery, Date Chutney, Artisan Crackers*

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan | *VE - Can be Vegan | *GF - Can be Gluten Free*

# New Years Day

Served from 1pm - 8pm

2 course **£30.00** | 3 course **£35.00**

## STARTERS

Chefs homemade Mushroom & Tarragon Soup *VE | *GF*
*Rustic roll & Salted butter*

Pan Seared Scallops & Black pudding *GF*
*Wilted Spinach, Hollandaise Sauce*

Lancashire Reared Pressed Pork Belly *GF*
*Apple gel, Onion puree, Parmentier Potatoes, Pork Jus*

Homemade Roasted Pepper & Chive, Garlic Flatbread *V*
*Balsamic dressed leaves*

## MAINS

Slow Roasted Sirloin of Beef *GF*
*Homemade Yorkshire pudding, Tender stem Broccoli, Heritage Carrots, Fondant potato, red wine Jus*

Oven Baked Fillet of Salmon *GF*
*Herb crushed new potatoes, charred asparagus, Lemon butter sauce*

Pan Roasted breast of Chicken *GF*
*Dijon Mustard Mash, Roasted cherry vine tomatoes, tender stem Broccoli, chicken velouté*

Wild Mushroom & Chestnut Risotto *VE
*Fresh Rocket & Parmesan salad*

## DESSERTS

Cappuccino Crème Brulee *V | *GF*
*Chocolate ice cream, Homemade Shortbread biscuit*

Barton Manor Sticky Toffee Pudding *GF*
*Butterscotch Sauce, vanilla ice cream*

Raspberry & White Chocolate Cheesecake *V*
*Berry Compote, Strawberry Sorbet*

Selection of Lancashire Cheeses *GF*
*Grapes, Celery, Date Chutney, Artisan Crackers*

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VE - Vegan | *VE - Can be Vegan | *GF - Can be Gluten Free*

JOIN US FOR

# Festive Sundays

EVERY SUNDAY

THROUGHOUT DECEMBER

WITH LIVE MUSIC FROM 1PM

THE WALLED GARDEN
THE TASTE OF LANCASHIRE

BARTON MANOR HOTEL & SPA
746-768 GARSTANG ROAD | BARTON | PR3 5AA
01772 862551 | DINE@WALLEDGARDENRESTAURANT.CO.UK
WWW.BARTONMANORHOTEL.CO.UK/DINE/