



# Festive Menu

**Deep fried garlic mushrooms**

*served with a garlic dip*

**Homemade smooth chicken paté**

*with a port wine sauce and hot toast*

**Homemade broccoli and stilton tart**

*served with a red onion marmalade*

**Homemade soup of the day**

*served with croutons*

**Tropical melon**

*fanned melon with seasonal fruits, a raspberry coulis and a refreshing sorbet*

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**Traditional roast turkey**

*with bread sauce, stuffing and a chipolata sausage*

**Roast duckling**

*a Newdrop favourite, served with apple sauce and stuffing*

**Fresh salmon with a seafood sauce**

**Lamb cushion**

*a shoulder of minted lamb served off the bone*

**Chicken Jalfrezi**

*with mixed peppers and spinach, served with rice*

**Vegetarian options**

*homemade vegetable lasagne or spinach ricotta tortellini*

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**A selection of sweets**

*including homemade Christmas pudding and rum sauce*

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**2 courses – £16.95**

**3 courses – £19.95**

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**Tea, coffee and chocolate for an extra £1.95**



# Party Nights

**Deep fried garlic mushrooms**

*served with a garlic dip*

**Homemade smooth chicken paté**

*with a port wine sauce and hot toast*

**Warm broccoli and stilton tartlet**

*with mixed salad leaves*

**Homemade soup of the day**

*served with croutons*

**Tropical melon**

*fanned melon with seasonal fruits, a raspberry coulis and a refreshing sorbet*

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**Traditional roast turkey**

*with bread sauce, stuffing and a chipolata sausage*

**Roast duckling**

*a Newdrop favourite, served with apple sauce and stuffing*

**Poached salmon**

*served with a seafood sauce*

**Lamb cushion**

*a shoulder of minted lamb served off the bone*

**Chicken Jalfrezi**

*with mixed peppers and spinach, served with rice*

**Vegetarian option available**

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**A selection of sweets**

*including homemade Christmas pudding and rum sauce*

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**Coffee and mints**

**(Menu for Saturday 14<sup>th</sup> December & brass band night)**



# Christmas Eve Menu

**Homemade chicken liver paté**

*served with red onion marmalade with artisan toast*

**Homemade soup of the day**

*served with croutons*

**Tropical melon**

*fanned melon with seasonal fruits, a raspberry coulis & a refreshing sorbet*

**Deep fried crab, salmon & potato cake**

*served with lemon & stem ginger mayonnaise and dressed leaves*

**Smoked salmon & prawn platter**

*served with a salad garnish and homemade Marie Rose sauce*

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**Traditional roast turkey**

*with bread sauce, stuffing and a chipolata sausage*

**Roast duckling**

*a Newdrop favourite, served with apple sauce and stuffing*

**Fresh salmon with a seafood sauce**

**Lamb cushion**

*a shoulder of minted lamb served off the bone*

**Minute steak**

*served with a peppered sauce or plain with fried onions*

**Ricotta and spinach tortellini**

*served with a tomato and basil sauce, topped with fresh Parmesan cheese*

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**A selection of sweets**

*including homemade Christmas pudding and rum sauce*

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**Coffee and mints**

**£29.95 per person**



# Christmas Day Menu

## **Homemade chicken paté**

*served with an onion marmalade*

## **Homemade soup of the day**

*served with croutons*

## **Tropical melon**

*fanned melon with seasonal fruits, a raspberry coulis and a refreshing sorbet*

## **Deep fried mushrooms**

*mushrooms filled with goats cheese and fresh spinach, lightly battered, deep fried, served with honey and lemon dressed leaves*

## **Smoked salmon & prawn platter**

*served with a salad garnish and homemade Marie Rose sauce*

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## **Traditional roast turkey**

*with bread sauce, stuffing and a chipolata sausage*

## **Poached salmon**

*served with seafood sauce*

## **Roast duckling**

*a Newdrop favourite, served with apple sauce and stuffing*

## **Roast loin of cod**

*served with a crayfish and chive cream sauce*

## **Lamb cushion**

*a shoulder of minted lamb served off the bone*

## **Chargrilled fillet steak**

*cooked to your liking, with or without pepper sauce*

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## **A selection of sweets**

*including homemade Christmas pudding and rum sauce*

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## **Lancashire and stilton cheese**

*with grapes, celery and biscuits*

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**Coffee, mince pies and the chocolate tray**

**£75.00 per person**



# Boxing Day & New Year's Day

## **Smoked salmon & prawn platter**

*served with a marie rose sauce*

## **Homemade smooth chicken paté**

*served with a red onion marmalade*

## **Homemade soup of the day**

*served with croutons*

## **Homemade fishcake and dip**

## **Fanned melon**

*served with fruits, raspberry coulis and a refreshing sorbet*

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## **Chicken forrestier**

*sliced chicken breast with a wild mushroom and stilton sauce*

## **Roast duckling**

*a Newdrop favourite, served with apple sauce and stuffing*

## **Poached salmon**

*served with seafood sauce*

## **Lamb cushion**

*a shoulder of minted lamb served off the bone*

## **Roast pheasant**

*served with bread sauce, game chips and cranberry sauce*

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## **A selection of sweets**

*including homemade Christmas pudding and rum sauce or Lancashire and stilton cheese with grapes, celery and biscuits*

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## **Coffee and the chocolate tray**

**£32.50 per person**