



# Christmas Fayre Booking Form

Available from 29th November to 24th December



NAME:

PARTY NAME:

CONTACT TEL:

EMAIL:

NUMBER IN PARTY:  DEPOSIT:

DATE:

VENUE:

	Total									
Leek & Potato Soup	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Crispy panko coated brie -v-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Cocktail of prawns	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Pot of garlic mushrooms -v-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Rustic game pate	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Christmas seasonal Goosnargh chicken	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Salmon fillet -n-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Lamb, spinach & apricot madras	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Festive pie of chestnut mushrooms -v-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Steak & ale pudding -n-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Sticky toffee pudding	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Traditional Christmas pudding	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Baileys white chocolate cheesecake -n-	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

ALL DEPOSITS AND FURTHER PAYMENTS ARE STRICTLY NON-REFUNDABLE AND ARE NON TRANSFERABLE TO BEVERAGES .  
 A DEPOSIT OF £10.00 PER PERSON AND THE PRE-ORDER FOR YOUR PARTY IS REQUIRED ON THE DAY OF BOOKING. NO CHANGES TO YOUR ORDER CAN BE MADE 72 HOURS PRIOR TO YOUR BOOKING AND FULL PAYMENT IS REQUIRED ONE WEEK PRIOR TO EVENT.

gf - gluten free v - vegetarian n - contains nuts

# Christmas Menus



Inglewhite Rd, Longridge, Preston PR3 2NA  
01772 782237 www.thealston.co.uk

# Christmas Fayre Menu

2 courses - £15.95 - £17.95 (including a glass of medium house wine)

3 courses - £19.95 - £21.95 (including a glass of medium house wine)

Available 29th November to 24th December

## Starters

- A festive soup of leek, sweet potato, sage & chestnuts, finished with thyme cream -n-
- Crispy panko coated brie, winter berry compote, tumbled salad greens -v-
- Cocktail of prawns, cucumber & apple, gem lettuce, bloody mary dressing, rustic bread
- Pot of garlic mushrooms, infused with tarragon, garlic flatbread -v-
- Rustic game pate, apricot & ginger chutney, warm toast



## Main Courses

- Pan fried Christmas seasonal Goosnargh chicken, crisp duck fat potatoes, festive vegetables, chipolata roll, festive gravy
- Salmon fillet, creamed potatoes, sun blush tomatoes, spinach & pesto dressing -n-
- Lamb, spinach & apricot madras, steamed rice, naan bread & chutney
- Festive pie of chestnut mushrooms, Lancashire cheese, red onions & leeks, buttered new potatoes & festive salad -v- -n-
- Steak & ale pudding, chips, mushy peas & gravy



## Desserts

- Sticky toffee pudding, butterscotch sauce, salted caramel ice cream
- Traditional Christmas pudding, brandy sauce, mince pie ice cream
- Baileys white chocolate cheesecake, coffee creme fraiche, nut brittle -n-

### Terms & Conditions

£5 per person deposit to be paid on booking for parties over 8 people.

All parties over 8 people must have their menu pre-ordered 7 days prior to their booking

Deposits are non-refundable or transferrable

Please make a member of staff aware of any dietary requirements or allergens

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# Christmas Day Menu

£52.95 per person    £25.00 per child under 10 years of age



Christmas Day At The Alston Pub & Dining

Arrival 12:30 for 1:00pm Dining



## Starters

- A festive soup of leek, sweet potato, sage & chestnuts, finished with thyme cream -n-
- Rustic game pate, apricot & ginger chutney, warm toast
- Plate of smoked salmon, prawns & crayfish, brown bread & butter, cucumber & capers

## Main Courses

- Traditional roast Goosnargh turkey, chipolata roll, sage & onion seasoning, festive vegetables, turkey gravy, cranberry tartlet
- 10oz sirloin of beef, pepper sauce, grilled vine tomato, portobello mushroom, thick cut chips, cafe de paris butter
- Wild mushroom, feta & tarragon risotto, crispy hens egg, crispy rocket, parmesan tuille -v-
- Grilled fillet of seabass, spinach, cherry tomato, saffron potato, white wine butter sauce, tempura king prawns

## Desserts

- Sticky toffee pudding, salted caramel ice cream, nut brittle
- Traditional Christmas pudding, mince pie ice cream, brandy sauce
- Selection of local cheeses, celery, chutney, grapes & biscuits (£2.95 supplement)



Early reservation recommended

### Terms & Conditions

£20 per person deposit to be paid on booking.

All balances must be pre paid & menu pre-ordered by 14th December 2018

Deposits are non-refundable or transferrable

Please make a member of staff aware of any dietary requirements or allergens

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**CHRISTMAS PARTY NIGHT** Saturday 15th December, LIVE MUSIC  
**BOXING DAY** – Our normal Menu will be served to help you shake off the excesses!