



Christmas 2011

Christmas & New Year

Ashfield House is the perfect place to celebrate the festive season, our charming and sophisticated Christmas decorations, period features and beautiful decor create a special atmosphere.

Our food is focused on excellence and everything on our menus is home-made and freshly prepared, something we do not compromise on even during the busy festive period. We can cater for private parties from 2 to 130 guests in the Restaurant, Music Room, Langtree Suite or Langtree Bar.

This year we will be maintaining a snow report on our website giving customers up to date information on the snow conditions on the surrounding roads, our carpark and footpaths. This year we also have our own heavy duty snow clearing equipment (just our luck that we wont need it!).

Festive Lunch - £15.00

3 course lunch with coffee and warm mince pies

Festive Dinner & Disco - from £18.00

3 course dinner and mince pies followed by a disco and dancing

Christmas Eve Candlelit Dinner - £32.00

3 course candlelit dinner with coffee and minted chocolates

Christmas Day Lunch - £67.00

4 course dinner with coffee and warm mince pies

Boxing Day Lunch - £28.00

3 course dinner with coffee and warm mince pies

New Years Eve - from £40.00

Canapes on arrival, 4 course dinner in the Restaurant or 3 course gala buffet in Langtree Suite both followed by a disco and dancing and a glass of bubbly at midnight.



Festive Dinner @ Disco Dates

3 course dinner followed by a disco In the Restaurant & Langtree Suite

Thursday	1st December	£18
Friday	2nd December	£26
Saturday	3rd December	£26
Thursday	8th December	£18
Friday	9th December	£29
Saturday	10th December	£29
Thursday	15th December	£18
Friday	16th December	£29
Saturday	17th December	£29
Thursday	22nd December	£18
Friday	23rd December	£29
Friday	6th January	£18
Saturday	7th January	£26

Festive Dinner @ Disco Menu

Home-made chunky leek and potato soup

Fanned seasonal melon with a soft fruit cocktail

Garstang blue cheese and pear salad on a bed of baby gem lettuce

Chicken liver pate, Cumberland sauce and melba toast

Smoked salmon, prawn and cream cheese roulade with lemon and black pepper mayonnaise

Black pudding and leek tartlet with petit salad



Butter and sage roasted breast of turkey with traditional accompaniments

Breast of chicken with mild course grain and mushroom sauce

Baked filled of salmon napped with prawn and dill cream sauce

Roast pork stuffed with black pudding and served with caramelised apple and cider gravy

Carved leg of English lamb with a rich roasting gravy

Lancashire cheese, potato and spring onion pie under a puff pastry lid



Traditional Christmas pudding with brandy sauce

Sticky toffee pudding, vanilla ice-cream and butterscotch sauce

Vanilla cheesecake topped with citrus fruits

Lemon pavlova

Spotted dick with custard

Assiette of home-made layered fruit jelly with Baileys crème anglaise *



Warm mince pies

Bar open from 7pm, dinner served at 8pm

Disco from 10pm, bar and music close at midnight

Private lunch and evening functions available

** Sugar, gluten and dairy free optional – please state on pre-order*

Festive Lunch Menu

Home-made chunky leek and potato soup

Fanned seasonal melon with a soft fruit cocktail

Garstang blue cheese and pear salad on a bed of baby gem lettuce

Chicken liver pate, Cumberland sauce and melba toast

Smoked salmon, prawn and cream cheese roulade with lemon and black pepper
mayonnaise

Black pudding and leek tartlet with petit salad



Butter and sage roasted breast of turkey with traditional accompaniments

Breast of chicken with mild course grain and mushroom sauce

Baked filled of salmon napped with prawn and dill cream sauce

Roast pork stuffed with black pudding and served with caramelised apple and cider gravy

Carved leg of English lamb with a rich roasting gravy

Lancashire cheese, potato and spring onion pie under a puff pastry lid



Traditional Christmas pudding with brandy sauce

Sticky toffee pudding, vanilla ice-cream and butterscotch sauce

Vanilla cheesecake topped with citrus fruits

Lemon pavlova

Spotted dick with custard

Assiette of home-made layered fruit jelly with Baileys crème anglaise *



Coffee and warm mince pies

£15.00 per person

Tuesday - Friday 12 - 2pm. Bar closes at 4pm

1st December - 23rd December

Private lunch and evening functions available

** Sugar, gluten and dairy free optional – please state on pre-order*

Christmas Eve Candlelit Dinner

Home-made broccoli & stilton soup

Rosette of cantaloupe melon filled with blackcurrant sorbet

Chicken liver pate with Cumberland sauce and melba toast

Black pudding and Lancashire cheese fritter with baked apple

Deep fried Stilton and walnut beignets with port and cinnamon reduction

Hot garlic and chilli prawns on toasted bloomer



Carved sirloin of roast beef with bordelaise and port sauce

Duo of roast pork and pork belly with crispy crackling and roasting jus

Slow braised lamb shank in a chunky winter vegetable broth

Coq au Vin; pot roasted cuts of succulent chicken with red wine sauce

Salmon fillet wrapped in leek with a puff pastry lattice and dill cream sauce

Potato, celeriac and ratatouille vegetable galette with parsnip crisps



Assiette of 3 miniature seasonal desserts

or

A selection of English cheeses, fresh fruits and biscuits



Coffee and minted chocolates

£32.00 per person

Children £18.00

7pm - 9pm. Bar closes at 11pm

Christmas Day Lunch

Home-made broccoli & stilton soup

Assiette of melon accompanied by parma ham and fruit mosaic

Duck liver pate with a home-preserved red onion marmalade and melba toast

Warm smoked mackerel with quince chutney and dressed cucumber salad

Baked brie with parma ham palmiers

Pressed belly pork and crispy crackling with colcannon potato cake and piquant sauce



Roast breast of turkey with traditional accompaniments

Beef wellington with mushroom duxelle, puff pastry and bordelaise sauce

Monkfish tails with chilli butter, clams and Southport shrimps

Half roasted duck with a blackberry and crème de cassis sauce

Wild mushroom and nut loaf served with a creamy oat gravy

Lemon and thyme marinated rack of lamb served pink with cranberry gravy



Traditional Christmas pudding with brandy sauce

Choux bun swan made with Chantilly cream on warm chocolate sauce

Warm treacle tart with liquorice ice-cream in a spun caramel basket

Vanilla cheesecake accompanied by winter fruit jelly

Sticky toffee pudding with vanilla ice-cream and butterscotch sauce

A selection of English cheeses, fresh fruit and biscuits



Coffee and warm mince pies

£67.00 per person

Children £37.00. Served 12 - 3pm. Bar closes at 5pm

Boxing Day Lunch

Home-made broccoli & stilton soup
Assiette of melon with fresh fruits and sorbet
Duck liver pate with Cumberland sauce and melba toast
Smoked mackerel and prawn tian with avocado coulis
Deep fried Stilton and walnut beignets with port and cinnamon reduction



Roast sirloin of beef, Yorkshire pudding and roasting gravy
Half roast chicken with tasty roasting gravy
Roast leg of English lamb with a rosemary and redcurrant gravy
Honey roasted ham, thinly sliced onto a mild mustard sauce
Baked fillet of salmon with chilli and prawn butter sauce
Wild mushroom and nut loaf served with a creamy oat gravy



Vanilla cheesecake with red berry compote
Sticky toffee pudding with vanilla ice-cream and butterscotch sauce
Lemon pavlova
Assiette of home-made layered fruit jelly with Baileys crème anglaise *
Apple and blackberry crumble with custard



Coffee and warm mince pies

£28.00 per person

Children £15.00. Served 12 - 2.30pm. Bar closes at 4.30pm

New Years Eve Dinner

Canapes on arrival ✧ **Glass of bubbly at midnight**

Home made cider and onion soup

Fanned melon with parcels of fruit and parma ham

Hot smoked fish-pot with toasted bloomer soldiers

Pan-fried black pudding, bacon bruschetta with mushroom and tarragon sauce

Goats cheese and red onion tart tatin and mulled wine syrup

Duck liver pate with Cumberland sauce and melba toast



Beef wellington with mushroom duxelle, puff pastry and bordelaise sauce

Rack of lamb with rosemary and red currant gravy

Pan-fried chicken breast on pancetta and red onion risotto

Pork fillet served with caramelized apple and calvado sauce

Fillet of sea bass set on a bed of butter beans and broad beans with
seafood and paprika sauce

Potato, celeriac and ratatouille vegetable galette with parsnip crisps



Chocolate marquise with jellied raspberries and cream

Golden syrup sponge pudding with custard

Mango and passion fruit pavlova

Sticky toffee pudding with vanilla ice-cream and butterscotch sauce

Citrus cheesecake topped with candied oranges

A selection of English cheeses, fresh fruits and biscuits



Coffee and petit fours

£62.00 per person

Arrival from 7pm. Bar and music close at 1am. Adults only please.

New Years Eve Gala Buffet

In the Langtree Suite

Canapes on arrival ✧ Glass of bubbly at midnight

Selection of salads, breads and appetizers



Roast topside of beef, honey & mustard glazed ham,

Roast crown of turkey, chicken tikka kebabs,

Whole dressed salmon, broccoli, cauliflower and smoked cheese wellington,

Dauphinoise potatoes, panache vegetables



Rich chocolate and winter fruit roulade with Baileys crème anglaise

Sticky toffee pudding with vanilla ice-cream and butterscotch sauce

Selection of cheeses and biscuits with fresh fruit and apple chutney

Warm pancakes with fruits and orange, toffee or chocolate sauce

Paris breast with hot chocolate or caramel sauce

£40.00 per person

Children £20.00.

Arrival from 7pm. Bar and music close at 1am

**The Music Room is available for private dining for 10 - 24 people;
Dinner or Gala buffet menu**

How to Book...

Call 01257 473500 to make a booking

A deposit of 50% per person is required within 7 days to confirm your booking.

Full payment is required no later than Friday 25th November.

Food pre-order is required 7 days after full payment.

Accommodation is £50 per room (£100 new years eve) based on 2 people sharing.

Deposits and payments are non-refundable and non-transferrable.

Alterations must be confirmed in writing.

We reserve the right to amalgamate events to ensure appropriate numbers.

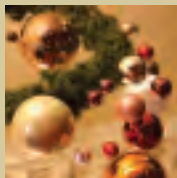
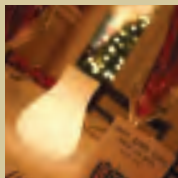
Dress code is smart and we reserve the right to refuse entry to the hotel.

The hotel doors close 30 minutes after the bar closes.

Minimum age of entry to the festive dinner and disco nights is 18 years.

All details correct at time of press but may be subject to change without notice.

Children's prices apply under the age of 12.



Ashfield House Hotel Ashfield Park Drive Standish Wigan WN6 0EQ
t: 01257 473500 f: 01257 400311 e: info@ashfieldhousehotel.co.uk
www.ashfieldhousehotel.co.uk