



C^{the}RAVEN HEIFER
INN

K E L B R O O K

CHRISTMAS 2019

SEASONAL MENU

Confit White Onion Soup
with minced truffle and smoked cheese croute



Goat's Cheese & Red Onion Tart
with toasted almonds, pickled beetroot and rocket

Slow Cooked Shin of Beef
on celeriac remoulade with grated horseradish and beef jus

Chilled Prawn Cocktail
in baby gem cups with cocktail sauce, toasted sunflower
seeds and lemon butter ribbon bread



Hand Carved Turkey
with herb stuffing, sausage wrapped in bacon, roast
potatoes, creamy mash, honey roast parsnips, tenderstem
broccoli and rich turkey gravy

Braised Blade of Beef
with celeriac fondant, pumpkin purée, sautéed beetroot,
toasted spumpkin seeds and a beef and red wine reduction

Seared Cod Fillet
in tomatoes and capers with pan fried baby new potatoes,
garlic chilli prawns and a rich tomato and basil sauce

Pan Fried Herb Gnocchi
with rosemary and garlic cream, tenderstem broccoli
and honet roast parsnips



Traditional Christmas Pudding
with brandy sauce or cream

Lemon Tart
topped with clotted cream, fresh raspberries
and a basil dressing

Mint Chocolate Mousse
with warm sweetened strawberries



LUNCH (until 4pm)
3 Courses £22.75 2 Courses £17.75

DINNER
3 Courses £25.75 2 Courses £20.75

CHRISTMAS DAY LUNCH

Canapés & Buck's Fizz



Clear Beef Broth

with diced roasted vegetables, pearl barley & stilton crumb

Fresh Crab Cakes

on a watercress, tomato, red onion and balsamic salad

Soy Glazed Belly Pork

on pad thai noodles with sautéed pak choi, almonds, lime and corriander



Hand Carved Turkey

with herb stuffing, sausage wrapped in bacon, roast potatoes, creamy mash, honey roast parsnips, baby carrots, sautéed sprouts with chestnut & bacon and a rich turkey gravy

Beef Fillet

topped with lobster ravioli, parmentier potatoes, asparagus spears, chantenay carrots and a chilli garlic butter

Fish

in tomatoes and capers with pan fried baby new potatoes, garlic chilli prawns and a rich tomato and basil sauce



Craven Heifer Christmas Pudding

with brandy sauce and clotted cream

Coffee Custard

in a dark chocolate shell with candied walnuts and a warm chocolate sauce

Lemon Tart

topped with clotted cream, fresh raspberries, basil dressing and a lime posset

Festive Cheese Plate

with fruit cake, apple chutney and biscuits



Coffee & Mince Pies

Adult £74.95 Child £30.95

BOXING DAY

Full menu plus Seasonal Specials

Available all day from 12noon - 9pm

Booking advisable



NEW YEAR'S EVE

Full menu available

from 12noon - 9pm



NEW YEAR'S DAY

Food served all day 12noon - 9pm

Full menu available plus

New Year's Specials



CHRISTMAS PARTY MENU

Available from 1st - 26th December

(excluding 25th)



CHRISTMAS DAY

Christmas Day lunch served between

12noon and 3pm

Bookings only

the CRAVEN HEIFER
INN

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www.thecravenheiferinn.co.uk