



or visit us www.astleybank.co.uk Othello's at Astley Bank Hotel, Darwen BB3 2QB

A warm welcome to Othello's

at the **Astley Bank Hotel**

Celebrate this Christmas and the New Year in style with gourmet food and our exceptional standard of service. It doesn't matter whether you're celebrating with your family, friends, work colleagues or the whole company, we've got it covered!

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Table d'Hote Menu

~ Selection of Canapes on arrival ~



Market Soup of The Day Freshly baked in house bread

Coronation Roast Chicken Terrine

Heritage potatoes – pickles – chorizio

Prawn Salad Shell

Crisp breaded brie - pink grapefruit salad - brandy sauce

Grilled Black Pudding

Potage of winter vegetables and beans - poached egg

Feta & Chestnut Filo Tart

Garlic roasted beetroot - cranberry dressing (V)



Roast Turkey Crown

Chipolatas - Fruit and nut stuffing - roasties and cranberry gravy

Salmon

Honey and lemon glaze - rosti potato - wilted spinach - winter salsa

Beef Bourgignonne

Slow cooked feather blade in classic sauce – parsnip puree – confit potato

Pot Roast Crispy Duck

Basque style – gratinated dauphinoise potatoes

Grilled Lemon Bass Fillet

Salsa verde - new potatoes - crayfish and chive sauce

Pumpkin & Sage Ravioli

Charred asparagus and butternut - spinach- poached egg - hollandaise sauce (V)

12.00pm - 2.00pm 6.30pm -9.00pm Monday - Saturday

12.00pm - 7.30pm Sundays

Table d'Hote Menu



Home Baked Christmas Pudding

Steeped in brandy sauce – roasted clementine – hazelnut praline (V)

Black Forrest Eton Mess

A modern fusion of two classic English desserts

Lemon & Polenta Sponge

Orange curd - Black cherry ice cream

Salted Caramel Cheesecake

Pecan and Gingernut crunch – smoked whiskey ice cream

Cheese Board

Local and guest cheeses – buttered malt loaf – crackers – winter chutney

Freshly Ground Columbian coffee or Teas bitesize frangipane mince pies



12.00pm - 2.00pm 6.30pm -9.00pm

Monday – Saturday 12.00pm - 7.30pm

Sundays

Delux Chistmas Party Hight Menu Including disco and party novelties, etc.

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French Onion and Pearl Barley Soup
Cheddar cheese croutes

Warm Breaded Hock Compression Spiced pineapple chutney - duck egg salad

Seafood Shell

King prawns - queen scallops - salmon-peas - butternut paprika sauce - samphire



Roast Turkey Breast

Chipolatas - fruit and nut stuffing - roasties and cranberry gravy

Braised Lamb Wellington

Ale fondant - garlic and rosemary gravy

Fillet of Sole

crayfish mousseline - crushed potatoes - lemon, dill and paprika sauce

Pumpkin & Sage Ravioli

Charred asparagus and butternut - spinach - poached egg- hollandaise sauce



Home Baked Christmas Pudding

Steeped in brandy sauce - roasted clementine - hazelnut praline (V)

Passionfruit & Mascapone Cheesecake

Strawberry compote - mango curd - gingersnap - chocolate curls

Cheese Board

Local and guest cheeses - buttered malt loaf - crackers - winter chutney

Freshly Ground Columbian coffee or Teas bitesize frangipane mince pies

Cappuccino, Espresso and Latte £1 Supplement



Arrival from 7.00pm Dinner 8.00pm

Held on 1st, 2nd, 9th, 15th, 16th, & 22nd December 2017

Other dates on request.

Dancing till 1.00 am



Christmas Eve Dinner

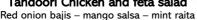
Selection of Canapes on arrival



Butternut Squash Soup

Spiced croutons – crème fraiche

Tandoori Chicken and feta salad



Scallop & Kiln Roast Salmon Gratin

Crisp pancetta - lemon samphire

Egg Florentine

Poached egg - spinach - toasted muffin - hollandaise sauce



Roast Rump of Pendle Lamb

Butternut squash - violet potato mash - tender stem broccoli

Pot Roast Wood Pigeon

Haggis bon bon - roasted root vegetables - warm balsamic dressing

North Atlantic Cod

Hot potted shrimps - chargrilled carrots and asparagus - parmentier potatoes cavenne pepper sauce

Pumpkin & Sage Ravioli

Charred asparagus and butternut – spinach – poached egg – hollandaise sauce



Passionfruit & Mascarpone Cheesecake

Strawberry compote - mango curd - gingersnap - chocolate curls

Warm Spiced Ginger Cake

Roasted pineapple compote – pineapple sorbet

Cheese Board

Local and guest cheeses - buttered malt loaf - crackers - winter chutney

Freshly Ground Columbian coffee or Tea

Mini Lemon meringue tart

Cappuccino, Espresso and Latte £1 Supplement







Served from 6.30pm - 9:00pm

Christmas Day Luncheon Menu



Salmon and Prawn Elements

Pink grapefruit- avocado- beetroot salad

- Soup -

Celeriac and Apple

Spiced croutons- crème fraiche



Roast Turkey Crown

Fruit and nut stuffing- chipolatas- roasties- cranberry gravy

Smokey Chargrilled Beef Fillet

Lyonnaise potatoes- pork pate parcel- wild mushroom stroganoff sauce

North Atlantic Cod Loin

Dauphinoise potato- samphire- asparagus- baby carrots- lobster butter sauce

Pumpkin & Sage Ravioli

Charred asparagus and butternut- spinachpoached egg- hollandaise sauce



Home Baked Christmas Pudding

Steeped in brandy sauce- roasted clementinehazelnut praline

The Snowman

Clementine cheesecake- Tahitian vanilla ice-cream- meringue

Cheese Board

Local and guest cheeses- buttered malt loaf- crackers- winter chutney

Freshly Ground Columbian coffee or Teas

bitesize frangipane mince pies

Cappuccino, Espresso and Latte £1 Supplement



Served between 12.00pm - 2.00pm

Boxing Day Menu Starters —



Butternut Squash Soup Spiced croutons- crème fraiche

Caramalised Onion and Goats Cheese Tart Mulled apple and cranberry compote

Smoked Haddock & Egg Florentine Poached egg- spinach- toasted muffin- hollandaise sauce

Tandoori Chicken & Feta Salad Red onion bajis- mango salsa- mint raita



Roast Rib of Beef

Yorkshire pudding-Rosemary roasties-rich pan gravy

Honey & Orange Glazed Salmon

Dauphinoise potato- warm tomato and basil relish

Pot Roast Crispy Duck

Cooked Basque style- parmesan polenta chips

Chicken Sate Skewers

Lentil rice- charred naan bread- lime and chilli salsa

Pumpkin & Sage Ravioli Charred asparagus and butternut-spinach-poached egg-hollandaise sauce



Black Forrest Eton Mess

A modern fusion of two classic English Desserts

Lemon & Polenta Sponge Spiced croutons- crème fraiche

Salted Caramel Cheesecake

Pecan & gingernut crunch - smoked whisky ice cream

Cheese Board

Local and quest cheeses - buttered malt loaf - crackers - winter chutney

Freshly Ground Columbian coffee or Tea and our speciality truffles

Cappuccino, Espresso and Latte £1 Supplement



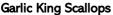
Served between 12.00pm - 2.00pm

New Year's Eve-Dinner Dance









Black pudding bon bons - cauliflower pureepickled carrot and samphire



A Cup of Coq- A- Leekie soup





Mojito Sorbet

White rum- mint and lime



Chargrilled Tenderloin of Beef

Beef and goose liver spring roll- parsnip puree- baby carrots- girolle mushroom







Chocolate Brownie

Mango and cardamom sorbet- white chocolate and Pina colada aeration

Champagne at midnight

Freshly Ground Columbian coffee or Teas Bailev's Truffles

Cappuccino, Espresso and Latte £1 Supplement





Special package deal accommodation, dinner, bed and breakfast £135

Reception 7.30pm,

Dinner prompt at 8.00pm

Dancing till 2.00pm

Dietary Requirements

We are pleased to prepare any special dietary requirements you may have,. Just notify us three weeks in advance especially if you are allergic to anything.

Accommodation



Why not take advantage of our special festive accommodation rates for Christmas Party Nights

Special accommodation deal: £40 per person based on two sharing (or £22 as a single supplement)

Upgrade to one of our Executive Rooms for just £20.00 extra per room

Merry Christmas

Book Now

To make your reservation or for any further information please telephone: 01254 777700 or email sales@astleybank.co.uk

Booking can be confirmed with a £15.00 per person deposit, excluding Christmas Eve, Christmas Day and New Year's Eve where full payment Is required.



Terms and Conditions

Please note that bookings will only be confirmed on receipt of £15.00 per person deposit which is non-refundable in case of your cancellation. Full payment and menu choice is required three weeks prior to the event.

All payments are non-refundable

Christmas Eve, Christmas Day and New Year's Eve functions all require full payment on booking. Confirmation will be on receipt of full payment.

If in the event of any function or package having to be cancelled by the hotel an alternative date or venue will be offered or a full refund given.

The cost of all additional services must be paid for by the end of the event

Where special requests are made we will endeavour to accommodate them, however, they cannot be guaranteed.

All times shown are subject to approval by the Local Licensing Authority.

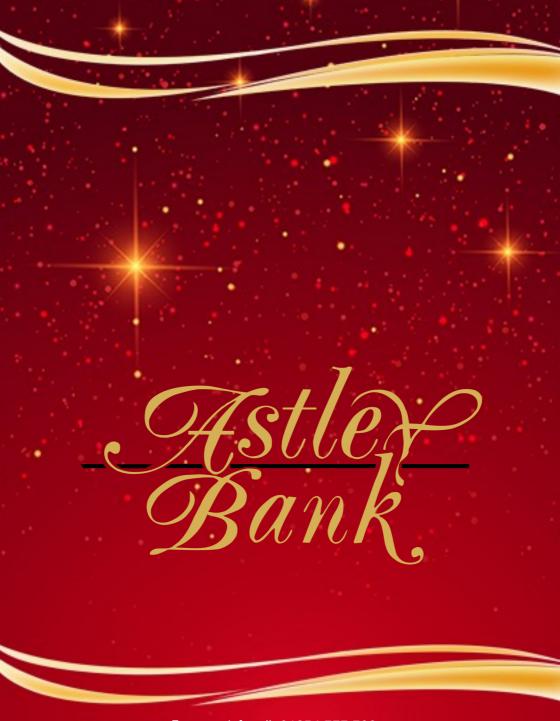
We reserve the right to alter or amend any of the content and prices of the events and packages.

Guests are not allowed to consume their own alcohol in any part of the hotel or its bed-rooms. Guests found consuming their own alcohol will be asked to leave the premises without refund









For more info call 01254 777 700 or visit us www.astleybank.co.uk Othello's at Astley Bank Hotel, Darwen BB3 2QB