Astley Bank
MERRY
Christmas
&
HAPPY NEW YEAR
Festive Menus
2021

Astley Bank
Warm wishes for a happy festive season from the Astley Bank family

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Table d'Hote

CANAPÉS

Chef's Selection of Canapés

STARTERS

Chef's Soup of the Day
Home Baked Bread (ag/f)

Cured Beetroot & Gin Salmon
Shaved Fennel – Pink Grapefruit – Hand Picked White Crab – Watercress (g/f)

Gratinated Creamy Garlic & Parsley Wild Mushrooms
Toasted Focaccia – Truffle Oil (ag/f)

Winter Spiced Poached Pear
Creamy Stilton – Toasted Walnuts – Roasted Squash – Pumpkin Seeds
Apple Cider Vinaigrette (g/f)

Slow Cooked Duck Leg
Sweet Potato and Ginger Puree – Swiss Chard – Salt N' Pepper Parsnip Crisps (g/f)

MAIN COURSES

Roast Turkey Breast
Barrel Potatoes – Chestnut and Sage Stuffing – Chipolatas – Cranberry Gravy (ag/f)

Pan Roasted Duck Breast
Carrot and Fennel Puree – Rosti Potato – Pak Choi – Five Spice Jus (g/f)

Slowly Braised Lamb Shank
Root Vegetable Mash – Minted Jus (g/f)

Garlic & Lemon Hake
Celeriac Puree – New Potatoes – Cavolo Nero – Shrimp Brown Butter (g/f)

Spinach, Red Pepper and Feta Wellington
Thick Chips – Dressed Herb and Baby Leaf Salad

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Table d'Hote

DESSERTS

Sticky Toffee Christmas Pudding
Salted Caramel Ice Cream – Brandy Butter Sauce

Chocolate and Tangerine Fudge Brownie
Whipped Vanilla Cream – Honeycomb – Crushed Chambord Raspberries

Baileys Panna Cotta
White Chocolate Ganache – Almond Cookie Crumble (ag/f)

Homemade Ice Cream
Three Scoops of Weekly Changing Mrs Dawson's Famous Ice Cream

Cheese Board
Lancashire Bomb – White Stilton – Caramelised Onion Cheddar – Brie
Fig Chutney – Crackers – Grapes – Olives

CHILDREN'S MENU

Sausage and Mash £7.00

Fish Goujons, Fries and Peas £7.00

Chicken Goujons and Fries £7.00

3 Courses for £28.50

AVAILABLE MONDAY TO SATURDAY
12.00PM - 2.00PM & 6.00PM - 9.00PM

AND SUNDAYS
12.00PM - 7.00PM

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Christmas Party Nights

CANAPÉS

Chef's Selection of Canapés

STARTERS

Pearl Barley & Winter Vegetable Broth
Sage and Onion Gnocchi – Herb Oil (ag/f)

Grilled Smoked Haddock
Garlic and Parmesan Rosti – Wilted Spinach – Chive Hollandaise – Poached Egg (g/f)

Marinated Melon Pearls
Kiwi and Pineapple Salsa – Watermelon Gin and Tonic Granita (g/f)

MAIN COURSES

Roast Turkey Breast
Barrel Potatoes – Chestnut and Sage Stuffing – Chipolatas – Cranberry Gravy (ag/f)

Pan Roasted Duck Breast
Carrot and Ginger Puree – Slow Cooked Duck Leg Croquette – Pak Choi
Red Currant Jus (ag/f)

Grilled Seabass
Dill and Fennel Potatoes – Buttered Kale – Chive Butter Sauce (g/f)

Roasted Squash & Goat's Cheese Gallette
Chunky Chips – Buttered Winter Vegetables

DESSERTS

Sticky Sticky Toffee Christmas Pudding
Salted Caramel Ice Cream – Brandy Butter Sauce

Chocolate and Tangerine Fudge Brownie
Whipped Vanilla Cream – Honeycomb – Crushed Chambord Raspberries

Cheese Board
Lancashire Bomb – White Stilton – Caramelised Onion Cheddar – Brie
Fig Chutney – Crackers – Grapes – Olives

Served with Tea or Freshly Ground Coffee and Mince Pies
Cappuccino, Espresso and Latte £1 Supplement

£39

Arrival from 7.00pm – Dinner at 8.00pm – Dancing till 1.00am (STC)
Held on 10th, 11th, 17th & 18th December.
Other dates available on request.

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Christmas Eve Dinner

AMUSE BOUCHE

Smoked Chicken and Chorizo Arancini – Basil Emulsion – Truffle Oil (ag/f)

STARTERS

Cornish Cider & White Onion Soup
Freshly Baked Bread (ag/f)

Seared King Scallops
Curried Cauliflower Puree – Charred Cauliflower – Black Pudding – Chorizo Oil (ag/f)

Squab Pigeon Breast
Jerusalem Artichoke Puree – Candied Bacon – Shallots – Blackberry Juice (g/f)

Baked Baby Camembert
Crusty Bread – Spiced Pear Chutney – Onion Crumble (ag/f)

MAIN COURSES

28 Day Aged Fillet of Beef
Gratin Dauphinoise Potatoes – Parsnip Puree – Balsamic Shallots
Chantenay Carrots – Jus (g/f)

Roast Rack of Welsh Lamb
Lamb Shoulder and Mint Bon Bon – Herb Rosti – Shredded Cabbage
Juniper and Red Wine Sauce (ag/f)

Baked Cod Supreme
Roasted New Potatoes – Asparagus – Cherry Tomatoes – Lobster Hollandaise

Leek & Lancashire Cheese Risotto
Grilled Asparagus – Poached Egg – Truffle Oil (v) (g/f)

DESSERTS

Sticky Toffee Christmas Pudding
Salted Caramel Ice Cream – Brandy Butter Sauce

Yuzu & Lime Tart
Ginger Biscuit Base – Lemon Pavlova – Raspberry Compote

White & Dark Chocolate Delice
Spiced Cherries – Dehydrated Chocolate Brownie (ag/f)

Cheese Board
Lancashire Bomb – White Stilton – Caramelised Onion Cheddar – Brie
Fig Chutney – Crackers – Grapes – Olives

Served with Tea or Freshly Ground Coffee and Mince Pies
Cappuccino, Espresso and Latte £1 Supplement

£46

Served from 6.00pm - 9.00pm

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Christmas Day Lunch

AMUSE BOUCHE

King Prawn Scampi – Lemon and Dill Emulsion

STARTER

Slow Braised Ham Hock & Pistachio Ballotine
Apple and Cranberry Chutney – Sourdough Toast

SOUP

Lobster Bisque
Chive Crème Fraiche – Crispy Gruyere Gnocchi

MAIN COURSES

Roast Turkey Breast
Barrel Potatoes – Chestnut and Sage Stuffing – Chipolatas – Cranberry Gravy (ag/f)

Chargrilled Loin of Welsh Lamb
Dauphinoise Potatoes – Pea and Mint Puree – Asparagus – Baby Onions – Jus

Seabass
Stuffed with Shellfish Mousseline – Jersey Royal Potatoes – Samphire
Lobster Hollandaise

Winter Roasted Vegetables and Baby Camembert
Puff Pastry Tart – Cranberry Ketchup – Triple Cooked Chips

DESSERTS

Sticky Toffee Christmas Pudding
Salted Caramel Ice Cream – Brandy Butter Sauce

Banoffee Cheesecake
Caramelised Bananas – Spiced Rum Butterscotch – Ice Cream

Homemade Ice Cream
Three Scoops of Weekly Changing Mrs Dawson's Famous Ice Cream

Cheese Board
Lancashire Bomb – White Stilton – Caramelised Onion Cheddar – Brie
Fig Chutney – Crackers – Grapes – Olives

Served with Tea or Freshly Ground Coffee and Mince Pies
Cappuccino, Espresso and Latte £1 Supplement

£83

Children £44

Served from 12.00pm - 2.00pm

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Boxing Day Lunch

CANAPÉS

Chef's Selection of Canapés

STARTERS

Celeriac, Hazelnut & White Truffle Soup
Croutons – Herbs (g/f)

King Prawn Cocktail
Gem Lettuce Hearts – Sourdough Croutons – Pickled Cucumber
Roasted Cherry Tomatoes – Bloody Mary Pressing (ag/f)

Chicken & Black Pudding Terrine
Pear Chutney – Toast – Watercress

Lancashire Cheese & White Truffle Fondue
Garlic Ciabatta Sticks – Caramelised Onions – Cornichons (ag/f)

MAIN COURSES

Roast Rib of 28 Day Aged Beef
Roast Potatoes – Yorkshire Pudding – Red Wine Sauce (ag/f)

Five Spice Crispy Duck Leg
Tenderstem Broccoli – Pak Choi – Salt and Pepper Sweet Potato
Honey, Soy and Sesame Dressing (g/f)

Chicken Breast
Stuffed with Black Pudding Mousseline – Pearl Barley and Wild Mushroom Risotto
Hispi Cabbage (ag/f)

Lemon & Coriander Salmon Fillet
Rosti Potato – Garlic and Herb Courgette Spaghetti – Capers – White Wine Sauce (g/f)

DESSERTS

Caribbean Spiced Pineapple Rum Baba
Smooth Ginger Ice Cream – Coconut Custard

Lemon Tart
Ginger Biscuit Base – Pavlova – Raspberry Compote

Tangerine & Chocolate Brownie
Honeycomb – Whipped Vanilla Cream (ag/f)

Cheese Board
Lancashire Bomb – White Stilton – Caramelised Onion Cheddar – Brie
Fig Chutney – Crackers – Grapes – Olives

Served with Tea or Freshly Ground Coffee and Mince Pies
Cappuccino, Espresso and Latte £1 Supplement

£38

Served from 12.00pm - 2.00pm

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

New Year's Eve Dinner & Dance

AMUSE BOUCHE

King Prawn and Scallop Skewer – Pickled Chilli Cucumber – Satay Sauce (g/f)

SOUP

Roasted Jerusalem Artichoke Velouté
Crisp Hash Brown – Truffle Oil – Chives (g/f)

FISH

Home Cured Salmon & White Crab
Home Cured Gin and Beetroot Salmon – Yuzu White Crab – Cream Cheese
Hot Smoked Salmon and Lobster Mayonnaise – Tempura Spring Onion (ag/f)

MAIN COURSE

Rack of Pendle Lamb
Slow Braised Lamb Breast – Chargrilled Hispi Cabbage – Squash Puree – Lamb Jus (ag/f)

OR

Half Cornish Lobster
Lemon and Garlic Herb Butter Sauce – Gruyere Cheese Gratin – Fingerling Potatoes
Shaved Fennel and Grapefruit Salad (g/f)

DESSERT

Astley Bank Chocolate Plate
Tangerine and Chocolate Mousse – Dehydrated Nut Brownie – Honeycomb
White Chocolate Ice Cream (ag/f)

Served with Tea or Freshly Ground Coffee and Mince Pies
Cappuccino, Espresso and Latte £1 Supplement

Champagne at midnight!

Reception 7.30pm – Dinner 8.00pm – Dancing till 2.00am

£94

SPECIAL PACKAGE DEAL
Accommodation, Dinner & Breakfast £140

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Christmas Vegan Menu

STARTERS

Roast Beetroot and Chestnut Salad
Cranberry Dressing – Soya Bean Cheese Fritter (g/f)

Garlic Hummus
Mixed Olives – Balsamic Tomatoes – Ciabatta Sticks (ag/f)

MAIN COURSES

Roast Vegetable Tart
Caramelised Onion and Lentil – Smoked Vegan Cheese
Roasted New Potatoes (ag/f)

Vegetable and Basil Risotto
Cherry Tomato and Pea Shoot Salad (g/f)

DESSERTS

Apple and Blackberry Crumble Slice
Raspberry Sorbet

Chocolate Brownie
Vanilla Soy Ice Cream – Raspberry Sauce (g/f)

£28.50

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Astley Bank

Festive Afternoon Tea

OUR FESTIVE AFTERNOON TEA IS TO DIE FOR

We don't think there is anything better, or more 'of the season' than curling up in a comfy chair, fireplace on, surrounded by decorations and the hum of Christmas conversation. Christmas present shopping can be a drag, so a relaxing festive afternoon tea is a real treat after a busy day spent in a whirl of shops and lists. Take a couple of hours out to catch up with family and friends and share an indulgent spread.

Our festive afternoon tea is a beautifully presented selection of festive fancies, mince pies, sandwiches, cakes and scones. Why not add a glass of ice cold Champagne or Prosecco to really get into the Christmas spirit?

And remember – Christmas calories don't count!

All prices are in GBP and include VAT at the current rate. Our dishes may contain nuts or other allergens. Please note we cannot guarantee that dishes can be entirely allergen free, as some traces of nuts may be present. Please inform your server of any allergies or dietary requirements before placing your order.

Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Festive Afternoon Tea

Taster of our Festive Homemade Soup

SANDWICHES

Turkey · Stuffing · Cranberry Sauce (ag/f)

Smoked Salmon · Cucumber · Cream Cheese (ag/f)

Lancashire Cheese and Fig Chutney (v)

NIBBLES

Pigs in Blankets · Cranberry Ketchup

Slow Cooked Duck Leg Croquettes

HOME-BAKED SCONE

Clotted Cream · Fruit Jam

MINI DESSERTS

Tangerine and Chocolate Brownie (ag/f)

Mince Pies

Boozy Fruit Cake

All Served with Tea or Freshly Ground Coffee
Cappuccino, Espresso and Latte £1 Supplement

£17.50

WINTER REFRESHERS

Bailey's Hot Chocolate

Glass of Premium Zellina Prosecco

£5.35 supplement

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Celebratory Cocktails

ST. NICK'S FESTIVE FIZZ
Scotch Whisky – Elderflower Tonic – Orange
Lemon Juice – Grenadine

SANTA'S AMARETTO DELIGHT
Disaronno Amaretto Liqueur – Lemon Juice
Pineapple Juice

LITTLE TICKLE
Grey Goose Vodka – Gin – Crème de Violette Liqueur

BÉNÉDICTINE FROSTY MONK
Cognac – Bénédictine Liqueur – Lemon Juice

CHILLING WINTER SPRITZ
Aperol – Prosecco – Ginger Beer – Orange

£10

Celebratory Mocktails

NON-ALCOHOLIC G & T
Premium Non-Alcoholic Gin – Fever-Tree Tonic – Fresh Lime/Lemon

SPARKLING BERRY APPLE
Berry Syrup – Non-Alcoholic Apple Cider – Sparkling Water

£8

Book now call the reservations team on 01254 777 700
or email sales@astleybank.co.uk

Astley Bank
Accommodation
Take advantage of our special festive accommodation rates for Christmas Party Nights
£80
Bed and Breakfast for two guests
Upgrade to one of our Executive Rooms for just £20.00 extra
All our prices include VAT
Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Dietary Requirements & Dress Code

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.

PLEASE NOTE

(v) = Vegetarian (g/f) = Gluten Free
(ag/f) = Gluten Free available on request.

Should you have any Allergies/dietary requirements, please speak to a member of staff and we will be happy to assist. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment.

Astley Bank Hotel requires a dress code for guests/ customers to enjoy a delightful dining experience. Guests/customers are requested to wear smart casual attire with appropriate footwear.

We regret that any person dressed in a way that we deem as inappropriate will be denied access to the Restaurant and Lounge.

Thank you.

Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Terms and Conditions

Please note that bookings will only be confirmed on receipt of a £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 th e 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 changes 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 bedrooms. Guests found consuming their own alcohol will be asked to leave the premises without refund.

Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Astley Bank

Book Now

To make your reservation or for any further information please telephone

01254 777700

or email sales@astleybank.co.uk

Bookings 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.

Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Post-Christmas Parties

If, like us, December is so busy you don't have a minute to stop and celebrate, why not hold a post-Christmas party? We offer excellent rates throughout January.

We can also cater for all your event needs, including conferences, meetings, business breakfasts, working lunches, awards ceremonies, memorials of loved ones, private parties, graduations, weddings, special occasions and celebrations, as well as birthdays and anniversaries.

Astley Bank boasts six acres of beautifully landscaped private grounds and offers complimentary wi-fi and parking, making it a perfect location for hosting a wide range of meetings and events.

Book now call the reservations team on 01254 777 700 or email sales@astleybank.co.uk

Astley Bank

MERRY Christmas & HAPPY NEW YEAR

2021

ASTLEY BANK HOTEL, ASTLEY BANK, BB3 2QB