

Christmas Menu Choices

Party Organiser's Full Name: _____

Full Address: _____

Contact Tel. No: _____

Fax No: _____

Email: _____

Date and Time of Party: _____

No. in Party: _____

*Board Specials and Extensive Menu
available throughout December.*

Festive Vegetarian Dishes

A. Oyster mushroom
carbonara bound with
spinach & penne
pasta

B. Stir fried vegetables
flavoured with black bean
paste & hoi sin sauce served
with a timbale of basmati rice

C. Spiced baby vegetables
in a creamy stilton sauce
served on
toasted ciabatta

Christmas Day Menu

*Brown Windsor soup served with a warm roll
Lime & Malibu jelly with a compote of melon pearls
& an array of exotic fruits*

*A deep fried filo parcel filled with brie
presented on a grape chutney*

*Terrine of game & smoked bacon
spiked with calvados & fresh herbs
edged with a Cumberland sauce*



*Hand-carved roast Cheshire turkey breast
served with sausage & savoury seasoning*

*Diced breast of duck
casseroled with button mushrooms,
onions, tomatoes, garlic & herbs*

*Fillet of lemon sole
marinated in tumeric, pan fried &
served on a a bed of sauteed onions*

*Roast rib of beef
served with a traditional Yorkshire garnish*

*All main courses served with roast & baby buttered
new potatoes, honey-glazed baton carrots
& orange perfumed Brussel sprouts.*



Steamed Christmas pudding coated in brandy sauce

*Profiteroles filled with chantilly cream,
drizzled with a chocolate sauce*

*White chocolate bavarois
edged with a strawberry & cointreau compote*

A collation of British & Continental cheese & biscuits



Fresh filtered coffee & warm mince pies



Two sittings available: 12 noon & 3-00 p.m.

*The normal menu & board specials
will not be available on this day.*

£49.95

Children: £24.95 (under 12 yrs)

New Year's Eve Menu

*Cream of asparagus soup
topped with toasted almonds
& served with a warm roll*

*Roast confit of pheasant
dressed on an orange & rocket salad
with a peach compote*

*Terrine of fresh salmon studded with prawns,
served with a lobster mayonnaise*

*Tian of ripe melons topped with cassis sorbet
with a sweetened passion fruit syrup*



*Seared loin of lamb with rosemary scented stuffing
& draped with a port wine & redcurrant jus*

*Tournedos Rossini pan fried medallions of fillet steak
topped with pate served on a crouete
& smothered in a port wine gravy*

*Seared tuna steak with crisp bacon & banana
with a mild curry sauce*

*Strips of lemon & lime marinated chicken breast
with fresh chilli & garlic,
finished with a sweet & sour sauce*

*All main courses served with roast potatoes
& a bouquet of stir-fried vegetables served in a filo basket.*



Malibu & coconut torte accompanied by a tropical fruit salsa

*Raspberry & Drambuie cheesecake
garnished with fresh berries & honey cream*

Sticky toffee pudding smothered in toffee sauce & hot custard

A collation of British & Continental cheese & biscuits



Fresh filtered coffee & homemade petit fours



Dinner served between 7-30 & 9-00 p.m.

*The normal menu & board specials
will not be available on this day.*

£34.95



THE THREE CROWNS AT SCOUTHEAD INN & RESTAURANT

**Huddersfield Road,
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Fax: 0161 652 2598**

www.threecrownsinn-scouthead.co.uk
email: bookings@threecrownsinn-scouthead.co.uk

Christmas Menus 2009

*Please contact Ray, Hayley or
Andy to make all reservations*

*Bookings of 8 or more ordering off the
Christmas Lunch/Evening Menu will
receive a FREE Litre of House Wine.*

Please Note:

*The Kitchen will be closed on Boxing Day
and the evening of New Year's Day.
All Bookings & Menu Choices to be finalised
10 days prior.*

*£5.00 non-refundable deposit per person.
£20.00 non-refundable deposit per person
for Xmas Eve, Xmas Day & New Year's Eve.*

