



Sykeside Country House Hotel & The Riding's Restaurant
Christmas Lunch Menu

Starters

Chef's freshly prepared leek and potato soup topped with a blue cheese croute

Timbale of Atlantic prawns served with a cucumber and cherry tomato salad enhanced with a marie rose dressing

Portabella mushroom filled with a variety of three cheeses topped with a herb crumb, served with dressed salad leaves drizzled with a balsamic vinaigrette

Poached mulled pear served with a sweet apple chutney and a creamy blue cheese dressing

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes and a cranberry and port preserve, coated with a red wine jus

Oven braised shank of lamb sat on minted mash coated with a redcurrant and port jus

Fillet of seabass served with a potato galette and a burnt butter and caper sauce

Goats cheese, tomato and mixed pepper tartlet served with tempura battered onion rings and garlic and rosemary infused hassleback potatoes

All of the above main courses are served with a seasonal selection of market fresh vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Fruit salad basket served with a Cointreau orange ice cream

Spiced winter berry Pavlova

Chocolate profiteroles

Followed by freshly brewed filter coffee/tea and mince pies

Two courses, coffee & mince pies £12.95,

Three courses, coffee & mince pies £16.95



Sykeside Country House Hotel & The Riding's Restaurant
Christmas Dinner Menu

A selection of canapés on arrival

Starters

Chef's freshly prepared leek and potato soup topped with a blue cheese croute

Filo wrapped salmon and Atlantic prawn parcel served with a cucumber and cherry tomato salad enhanced with a lemon crème fraiche

Portabella mushroom filled with a variety of three cheeses topped with a herb crumb, served with dressed salad leaves drizzled with a balsamic vinaigrette

Poached mulled pear served with a sweet apple chutney and a creamy blue cheese dressing

Gateaux of black pudding topped with a poached egg drizzled with a creamy mustard dressing

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes and a cranberry and port preserve, coated with a red wine jus

Oven braised shank of lamb sat on minted mash coated with a redcurrant and port jus

Fillet of seabass served with a potato galette and a burnt butter and caper sauce

Goats cheese, tomato and mixed pepper tartlet served with tempura battered onion rings and garlic and rosemary infused hassleback potatoes

Sirloin steak served hand cut chunky chips and a pepper sauce (£3.00 Supplement charge)

All of the above main courses are served with a seasonal selection of market fresh vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Vanilla crème brulee served with a honeycomb ice cream

A selection of cheese and biscuits

Spiced winter berry Pavlova

*Chocolate profiteroles served with a baileys and cream ice cream
freshly brewed filter coffee/ tea and mince pies £2.00*

Two Courses, £19.95, Three Courses, £22.95



Sykeside Country House Hotel & The Riding's Restaurant

Christmas Eve Menu £35.00 per person

A selection of canapés and a glass of Bellini on arrival

Starters

Chef's freshly prepared broccoli and stilton soup topped with a herb croute

Tempura battered king prawns drizzled with a sweet chilli dressing

Smooth chicken liver pate served with a Cumberland chutney and toasted ciabatta

Filo wrapped black pudding served with a sweet apple chutney drizzled with a wholegrain mustard dressing

Portabella mushroom filled with a variety of three cheeses topped with a herb crumb, served with dressed salad leaves drizzled with a balsamic vinaigrette

Followed by a refreshing fruit flavoured sorbet

Supreme breast of chicken filled with chorizo, served with sautéed potatoes and braised spinach leaves coated with a red wine and shallot jus

Fillet steak topped with haggis sat on tatties and neeps coated with a whiskey cream sauce

Thyme and sage crusted rack of lamb sat on colcannon mashed potato coated with a redcurrant and port jus

Fillet of seabass served with a potato galette and a burnt butter and caper sauce

Goats cheese, tomato and mixed pepper tartlet served with tempura battered onion rings and garlic and rosemary infused hassleback potatoes

All of the above main courses are served with a seasonal selection of market fresh vegetables

Desserts

Chocolate profiteroles

Lemon and blueberry tart served with blueberry ice cream

Raspberry and white chocolate cheesecake served with raspberry ripple ice cream

A selection of cheese and biscuits

Spiced winter berry Pavlova

Followed by freshly brewed filter coffee and chocolates



Sykeside Country House Hotel & The Riding's Restaurant

Christmas Day Menu £65.00 per person

A glass of mulled wine or orange juice on arrival

Starters

Chef's freshly prepared broccoli and stilton soup topped with a herb crumb

Smooth chicken liver pate served with a Cumberland chutney and toasted ciabatta

Filo wrapped black pudding served with a sweet apple chutney drizzled with a wholegrain mustard dressing

Tempura battered king prawns served with a sweet chilli dressing

Fantail of melon topped with a medley of winter berries

Followed by a refreshing fruit flavoured sorbet

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes and a cranberry and port preserve, coated with a red wine jus

Thyme and sage crusted rack of lamb sat on colcannon mashed potatoes coated with a redcurrant and port jus

Fillet steak topped with haggis sat on tatties and neeps coated with a whiskey cream sauce

Fillet of seabass served with a potato galette and a burnt butter and caper sauce

Goats cheese, tomato and mixed pepper tartlet served with tempura battered onion rings and garlic and rosemary infused hasselback potatoes

All of the above main courses are served with a seasonal selection of market fresh vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

White chocolate and raspberry cheesecake served with a raspberry ripple ice cream

Chocolate profiteroles

Lemon and blueberry tart served with a blueberry ice cream

Vanilla crème brulee served with a honeycomb ice cream

Followed by freshly brewed filter coffee and mince pies



Sykeside Country House Hotel & The Riding's Restaurant

New Year's Eve Menu £70.00 per person

A selection of canapés and champagne Bellini on arrival

To start

Chef's freshly prepared broccoli and stilton soup topped with a herb croute

Filo wrapped salmon and Atlantic prawn parcel served with a cucumber and cherry tomato salad enhanced with a lemon crème fraiche

Gateaux of black pudding topped with a poached egg drizzled with a creamy mustard dressing

Smooth chicken liver pate served with a Cumberland chutney and toasted ciabatta

Creamy garlic mushrooms served with braised spinach leaves and toasted granary bread

Followed by

Haggis, tatties and neeps

Main Courses

Supreme breast of chicken filled with chorizo, served with sautéed potatoes and braised spinach leaves coated with a red wine and shallot jus

Fillet steak served with chunky chips and a classic Diane sauce

Thyme and sage crusted rack of lamb sat on colcannon mashed potato coated with a redcurrant and port jus

Fillet of seabass served with a potato galette and a burnt butter and caper sauce

Goats cheese, tomato and mixed pepper tartlet served with tempura battered onion rings and garlic and rosemary infused hassleback potatoes

All of the above main courses are served with a selection of market fresh vegetables

Desserts

A selection of cheese and biscuits

Chocolate profiteroles

Spiced winter berry pavlova

Lemon and blueberry tart served with blueberry ice cream

Vanilla crème brulee served with honeycomb ice cream

Followed by freshly brewed filter coffee and chocolates

*A complimentary glass of champagne and fireworks to bring in the New Year.
Dancing in the conservatory till 1 am.*

Christmas and New Year booking form 2011

Please send this completed form back with deposit to:-

Sykeside Country House Hotel
Rawtenstall road end
Haslingden
Rossendale
BB4 6QE

Name

Address

Telephone number

Date of party

Time of arrival

No. In party

Deposit enclosed £

£5.00 per person, lunch time parties ()

£10.00 per person, Evening parties ()

£20.00 per person, Christmas Eve, Christmas day and New Year's Eve ()

We respectfully advise that deposits are non-refundable and non transferrable for Christmas Eve, Christmas Day & New Years Eve. Christmas lunch or Dinner deposits are also non refundable however will be transferred if a new booking is made should your booking be cancelled. We ask for deposits to be sent to us no longer than 14 days after the booking has been made.

Please note we require a pre-order for parties of 8 people or more, which we must receive one week before the date of your booking. We also require a pre-order for all tables booked on Christmas day and New Years Eve one week before.

If you order a steak off the menu please state how you would like to be cooked.

Please make cheques payable to Sykeside Country House Hotel.

