

New Years Eve Menu

Adults £75.00

Children £35.00 (Up to 12 Years)

Start your evening with a glass of prosecco on arrival. Enjoy a three-course meal with live music, the bagpipes will then entertain and get you in the party mood afterwards dance the night away with music from the DJ at midnight fireworks will round the evening off.

STARTERS

Tomato and Basil Soup Served with Croutons and Crusty Bread

Black Pudding Bonbon Served with Chili Jam

Potted Prawn and Langoustines Served with Crostini

Chicken Liver and Whisky Pate Served with Onion Jam and a Toasted Brioche

Pan Fried Pigeon Breast Served with Potato Rosti and Thyme Jus

Champagne Sorbet Served between courses

MAIN COURSE

Stuffed Chicken Breast with Feta, Roquito Pepper & Spring Onion Wrapped in Parma Ham
Served with Garlic infused Fondant Potatoes, Seasonal Greens and Red Wine Jus

Braised Lamb Shank

Served with Creamed Potatoes, Carrots and Mint Jus

Confit Duck Leg

Served with Creamed Potatoes, Celeriac Puree, Seasonal Greens and Orange Jus

Stuffed Peppers with Couscous & Mediterranean Vegetables

Served with a Tomato & Basil Sauce

Oven Roasted Cod Fillet

Served with Seafood Risotto

DESSERTS

Chocolate Truffle Torte served with clotted cream ice cream

Pecan & Bourbon Tart served with clotted cream ice cream

Pomegranate & Amaretto Trifle

Coffee, Hazelnut & Chocolate Meringue

Clementine & Campari Sorbet served with fresh fruit

The Sparling in Barton, 807 Garstang Road, Barton, Preston, PR3 5AA

Telephone: 01772 860830 Email: info@thesparling.co.uk

The Sparling In Barton



Christmas & New Year

The Sparling in Barton, 807 Garstang Road, Barton, Preston, PR3 5AA

Telephone: 01772 860830 Email: info@thesparling.co.uk

Christmas Fayre Menu

Lunchtime 12 noon - 5.30pm

2 COURSE £14.95

3 COURSE £17.95

Evening 5:30pm till Late

2 COURSE £18.95

3 COURSE £22.95

Excluding Saturday night & all day Sunday

STARTERS

Root Vegetable and Cardamom Soup (v)

Served with Croutons and Crusty Bread

Goats Cheese and Caramelised Onion Tart (v)

Served with Rocket Salad and Tomato Dressing

Smoked Mackerel Mousse

Served with Toasted Ciabatta and Horseradish Dressing

Chicken Liver Pate

Served with Tomato Chutney and Toasted Flutes

MAIN COURSE

Traditional Roast Turkey

Served with all the Trimmings

Beef Bourguignon

Served with Sage Dumplings, Creamed Potatoes and Seasonal Greens

Poached Haddock

Served with Crushed New Potatoes, Broccoli and a Citrus Butter Sauce

Pea and Mint Risotto (v)

Served with Rocket Salad

DESSERTS

Traditional Christmas Pudding served with brandy sauce

Classic Crème Brule with biscotti

Winter Berry Cheesecake with fruit coulis

Chocolate Brownie with vanilla ice cream

Christmas Day Menu

Adults £70.00

Children £35.00 (under 12 Years)

Five course Christmas menu includes coffee and a Mince Pie to finish

STARTERS

Homemade Scotch Broth (v)

Served with Toasted Ciabatta

Smoked Salmon and Cream Cheese Roulade

Served with Brown Bread, Lemon Salad and Dill Aioli

Chicken & Ham Hock Terrine

Served with Toasted Flutes and Piccalilli & Balsamic dressing

Sun Blushed Tomato and Spring Onion Arancini (v)

Served with a Basil dressing and Rocket salad

Crab & Confit Pepper Tian

Served with Cucumber Salad and Saffron Mayonnaise

Lemon Sorbet

Served between courses to refresh and clear your taste buds, ready for the main course

MAIN COURSE

Traditional Roast Turkey

Served with Seasonal Trimmings

Chargrilled Fillet Steak *

Served with Fondant Potatoes, Honey Roasted Carrots, Parsnip Puree and Madeira Jus

Seabass Fillets Stuffed with Prawns & Garlic Butter

Served with Sautéed New Potatoes, Samphire and a Lemon & Dill Butter Sauce

Mediterranean Vegetable Pithivier (v)

Served with Spiced Beetroot Relish and Rocket Salad

Oven Roasted Duck Breast *

Served with Buttered Savoy Cabbage, Roasted Potatoes, Honey Glazed Parsnips and a Redcurrant Jus

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce

Dark Chocolate & Cherry Cheesecake

Served with pistachio ice cream

Mini Profiterole Tower

Strawberry and Champagne Torte

With berry compote and Chantilly cream

Meringue Madeline & Winter Berry Trifle

* Please state how you would like your meat cooked! (Duck = Well Done or Pink)