

## Festive Supper - New Year's Eve (4 Courses)

### STARTER

#### Freshly Made Soup (v)

With a roll and butter.

#### Chilled Melon (v)

A fan of iced melon with forest fruits and a tangy sorbet.

#### Wings of Fire

Spicy marinated chicken wings and thighs.

#### Prawn Platter

Cold water prawns on a bed of mixed leaves, smothered in our Thousand Island sauce & served with wholemeal bread.

#### Grilled Goat's Cheese (v)

Served on a ciabatta crouton with baby leaf salad and a caramelised red onion dressing.

#### Mushroom & Bacon Pepperpot

Button mushrooms and smoked bacon in a peppered cream sauce served on a toasted ciabatta slice.

### MAIN COURSE

#### Pork & Black Pudding

Pork loin steak topped with black pudding & apple sauce then smothered in our wholegrain mustard sauce.

#### Salmon Parcel

Fillet of Salmon baked in a foil parcel with a julienne of vegetables, tarragon and white wine.

#### Pork with Black Pudding

Pork loin steak topped with local black pudding and an apple slice, finished with a grain mustard sauce.

#### Peppered Chicken

Grilled chicken breast smothered in our creamy pepper sauce & served with traditional trimmings.

#### Sirloin Café de Paris

8oz prime steak cooked to order and finished with a garlic & herb butter.

#### Christmas Burger

6oz Angus burger on a toasted brioche bun, topped with brie, grilled ham & cranberry sauce. Served with chips & salad.

#### Wild Mushroom Risotto (v)

Wild mushrooms & asparagus cooked with arborio rice in a cream & dolcelatte sauce.

### DESSERT

Please make your dessert choice from our sweet menu

#### Fresh Coffee with Petit Four

**£34.95 per person** (includes disco & late hotpot)

## What's on at The Queen Anne this Christmas...

To make a booking please speak to the manager at the bar. We require a £5 (non-refundable) deposit per person. £10 deposit per person for Christmas Day and New Year's Eve. **All telephone bookings must be secured with a deposit within 7 days.**

### CHRISTMAS PARTY MENU

Served daily from Friday 2nd December to Saturday 24th December (excluding Sundays)\*.

\*Other dates by arrangement

### SENIOR CITIZENS LUNCH CLUB

Our Lunch Club members will be able to take advantage of their 20% discount on both lunch and evening festive menus until lunchtime on Tuesday 13th December. Reservation is essential.

### CHRISTMAS EVE

We are open as normal on Christmas Eve - the festive party menus are still available today (reservation is recommended). We are serving bar food all day. The bar will be open until late.

### CHRISTMAS DAY

We will be serving Christmas Day lunch (reservation only) in the dining room. The bar will be open from 12 noon to 3pm. Bring the family to meet friends, old and new. We will be closed in the evening.

### BOXING DAY

The bar and dining room will be open from 12 noon until 5pm. We re-open for entertainment in the bar in the evening.

### NEW YEAR'S EVE

Lunchtime: Bar open 12 noon to 5pm. Food will be available until 3pm. Evening: Festive supper with disco in the dining room (reservation only). Bar open from 7pm until late for our NYE disco (ticket required) in the bar area.

### DISCO

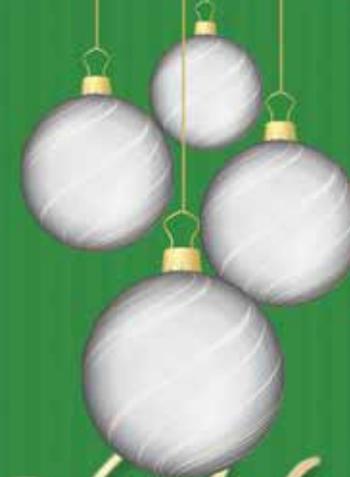
### NEW YEAR'S DAY

We will be open from 1pm with food served all day (reservation recommended in the dining room).

Happy New Year!  
from all the team at **The Queen Anne**

# Queen Anne

We trade beer, food, gossip



## Christmas 2016

FESTIVE PARTY MENUS AND  
PROGRAMME

Season's greetings to all  
from Chris & Steve

...Call in when you are passing,  
we would love to see you

The Queen Anne

Bridge Street, Golborne, WA3 3PZ

01942 726922

[www.queenanne-golborne.co.uk](http://www.queenanne-golborne.co.uk)

[info@queenanne-golborne.co.uk](mailto:info@queenanne-golborne.co.uk)

# Christmas Party Lunch Menu

## STARTER

### Freshly Made Soup (v)

With a roll and butter.

### Chilled Melon (v)

A fan of iced melon with forest fruits and a tangy sorbet.

### Mushroom & Bacon Pepperpot

Button mushrooms and smoked bacon in a peppered cream sauce served on a toasted ciabatta slice.

### Grilled Goat's Cheese (v)

Served on a ciabatta crouton with baby leaf salad and a caramelised red onion dressing.

## MAIN COURSE

### Traditional Roast

Turkey crown and roasted ham with crispy roast potatoes, traditional trimmings, braised red cabbage and seasonal vegetables.

### Peppered Chicken

Grilled chicken breast smothered in our creamy pepper sauce & served with traditional trimmings.

### Herb Baked Fish

Fillet of white fish dressed with a herb crust - oven baked.

### Wild Mushroom Risotto (v)

Wild mushrooms & asparagus cooked with arborio rice in a cream & dolcelatte sauce.

### Tipsy Lamb

Lamb chunks slowly cooked with root vegetables in an ale gravy. Served with Christmas trimmings..

## DESSERT

Please make your dessert choice from our sweet menu

2 Courses - £13.50

3 Courses - £16.95

### Notes applicable to all set menus:

All weights approximate, before cooking. All items subject to availability - we reserve the right to substitute any item.

# Christmas Party Evening Menu

## STARTER

### Freshly Made Soup (v)

With a roll and butter.

### Chilled Melon (v)

A fan of iced melon with forest fruits and a tangy sorbet.

### Wings of Fire

Spicy marinated chicken wings and thighs.

### Prawn Platter

Cold water prawns on a bed of mixed leaves, smothered in our Thousand Island sauce & served with wholemeal bread.

### Grilled Goat's Cheese (v)

Served on a ciabatta crouton with baby leaf salad and a caramelised red onion dressing.

### Mushroom & Bacon Pepperpot

Button mushrooms and smoked bacon in a peppered cream sauce served on a toasted ciabatta slice.

## MAIN COURSE

### Festive Roast

Turkey crown and roasted ham with traditional trimmings, braised red cabbage, crispy roast potatoes and fresh vegetables.

### Salmon Parcel

Fillet of Salmon baked in a foil parcel with a julienne of vegetables, tarragon and white wine.

### Pork with Black Pudding

Pork loin steak topped with local black pudding and an apple slice, finished with a grain mustard sauce.

### Peppered Chicken

Grilled chicken breast smothered in our creamy pepper sauce & served with traditional trimmings.

### Sirloin Café de Paris

8oz prime steak cooked to order and finished with a garlic & herb butter.

### Christmas Burger

6oz Angus burger on a toasted brioche bun, topped with brie, grilled ham & cranberry sauce. Served with chips & salad.

### Wild Mushroom Risotto (v)

Wild mushrooms & asparagus cooked with arborio rice in a cream & dolcelatte sauce.

## DESSERT

Please make your dessert choice from our sweet menu

£21.95 per person



# Festive Christmas Day Lunch (5 Courses)

## STARTER

### Homemade Tomato & Basil Soup (v)

### Vintage Mushrooms

Button mushrooms poached with port and finished in a rich Stilton sauce.

### Spicy Jalapeño Parcels

Jalapeño peppers stuffed with cheese and wrapped in smoked bacon. Served with a sour cream & chive dip.

### Chicken Liver Pâté

A smooth pâté served with salad and wholemeal toast.

### Grilled Goat's Cheese (v)

Served on a ciabatta crouton with baby leaf salad and a caramelised red onion dressing.

### Prawn Cocktail

Shelled king prawns wrapped in smoked salmon, on a bed of mixed leaves. Served with wholemeal bread.

### Chilled Melon (v)

With forest fruits and a tangy sorbet.

## MAIN COURSE

### Christmas Day Roast

Hand carved turkey crown and roasted ham with crispy roast potatoes, traditional trimmings, braised red cabbage and fresh vegetables.

### Lamb 'o' Henry

Marinated lamb steak, grilled and served on a bed of carrot & coriander mash.

### Rib Eye Steak

10oz prime cut, cooked to order and dressed with tomato, mushrooms & onion rings with a pepper sauce on the side.

### Salmon in Champagne Sauce

Fillet of Scottish salmon baked in a cream sauce with a hint of champers, prawns and dill.

### Festive Peppers (v)

Oven baked bell peppers filled with a savoury orange & cranberry rice. Served with a full salad.

## DESSERT

Please make your dessert choice from our sweet menu

### Fresh Coffee with Petit Four

Adults - £49.95

Children (under 10) - £29.95