



## New Years Eve Gala Dinner and Disco

See in the New Year with a gourmet dinner  
and fabulous disco & entertainment from *Daryl Edwards*.

**£60 per person**

Arrival 7.00pm Dining at 7.30pm

### Starter

**Assiette starter consisting of:**

Tomato & red pepper soup,  
cheese soufflé & thai spiced crabcake



Sorbet shot



Garlic & lemon prawn kebab

### Main Course

Choice of:

**Fillet of beef wellington**

with a red wine jus

**Roasted lamb rump**

red currant glaze & red braised cabbage

**Oven baked trout**

stuffed with spinach, mushrooms & walnuts

**Wild mushroom fricassee (v)**

topped with black truffle

### Dessert

**Stand of assorted mini desserts**

served at the table

**Tea and coffee**

### Evening Supper

Local and international cheese board & port  
served at 11pm in the bar area



WYREBANK  
EXCLUSIVE VENUE

**For small groups wanting a big party  
atmosphere, come along and join one of  
Wyrebank's Christmas Parties and  
New Years Eve celebrations.**

A non refundable deposit of £10 per person  
is required within two weeks of making a  
reservation & final payment is due to be  
made two weeks prior to your party.

All deposits and payments are non-refundable.  
Payments can be made by Credit/Debit Card,  
Bank Transfer or Cheque.

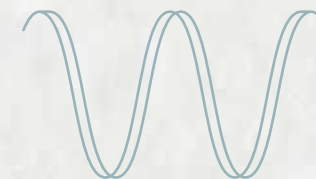
Wyrebank will cater to your needs,  
please advise of any dietary requirements  
within your party prior to the event.

All our menu prices include VAT and are  
priced per person, we include table decorations,  
party crackers & entertainment.

Over 16's only.

Smaller parties may be sat together.  
Carriages at 1am (2am of New Years Eve  
& 5pm for the Carvery Lunches)

**Wyrebank, The Moorings,  
Church Street, Garstang PR3 1PG**



WYREBANK  
EXCLUSIVE VENUE



***Celebrate Christmas  
& New Years Eve  
at  
Wyrebank***

Contact our Festive Team

**E: [hello@wyrebank.co.uk](mailto:hello@wyrebank.co.uk)**

**T: 01995 605455**

**Visit: [www.wyrebank.co.uk](http://www.wyrebank.co.uk)**



2019



## *Friday Christmas Party Night*

Friday 21<sup>st</sup> December 2018

£30 per person

Arrival 7.00pm Dining at 7.30pm

### *Buffet menu*

#### **Homemade chicken liver pâté pot**

with a red onion & plum chutney  
accompanied by mini toasts

#### **Crispy Jamaican prawns**

served with pineapple salsa

#### **Cream of tomato soup (v)**

with pesto croute



#### **A selection of roasted turkey,**

**slow roasted beef and**

#### **honey & mustard glazed roasted ham**

all hand carved on the board

#### **Sausage and cranberry roll**

#### **Dressed fresh salmon & prawn platter**

#### **Pork fillet and apple**

in a cream & sage sauce

#### **Mediterranean vegetables (v)**

in a filo pastry basket

All the above accompanied with roasted garlic

& thyme baby new potatoes and

a selection of house salads



#### **Selection of traditional festive desserts**

*Dance the night away  
with music and disco  
from DJ Rob Harris*

## *Saturday Christmas Party Nights*

15<sup>th</sup> & 22<sup>nd</sup> December 2018

£35 per person

Arrival 7.00pm Dining at 7.30pm

### *To Start*

#### **Curry spiced parsnip soup**

with parsnip crisps

#### **Confit of duck leg**

asian slaw & orange glaze

#### **Steamed mussels**

in white wine and cream, served with crusty bread

#### **Stilton stuffed beef tomato (v)**

topped with cranberries

& served on a bed of mixed leaves

### *Main Course*

#### **Turkey parcel wrapped in smoked bacon**

stuffed with chefs homemade stuffing & gravy

#### **Chargrilled cumbrian beef steak (6oz rib eye)**

coupled with garlic mushroom sauce

& beef dripping brick chips

#### **Seared tuna steak**

served with sweet chilli noodles & stir fry vegetables

#### **Wild mushroom pancake (v)**

topped with smoked cheese

& sundried tomato and garlic cream

### *Dessert*

#### **Chocolate orange glazed cheesecake**

with crème de menthe cream

#### **Classic peach melba topped**

with Turkish Delight ice-cream

#### **Local cheese board**

#### **Deep fried christmas pudding**

encased in a doughnut, served with Baileys Ice-cream

*Dance the night away on our party evenings  
with music and disco from DJ Rob Harris*

## *Sunday Family Carvery Lunch*

Enjoy an afternoon of entertainment and music,  
fun for all the family!

16<sup>th</sup> & 23<sup>rd</sup> December 2018

Adults £18.00 per person

Children 5-14 years £10.00 per person

Under 5's eat free!

Arrival 12.00pm Dining at 12.30pm

#### **Cream of homemade vegetable soup,**

with buttery croutons & artisan roll



#### **Fylde butter basted turkey,**

cranberry, sage & onion stuffing

#### **Slow roasted beef**

with Yorkshire pudding and pan gravy

#### **Honey roasted gammon**

All accompanied with festive seasonal

vegetables & trimmings



#### **Chocolate brownie**

#### **Christmas pudding**

& brandy sauce

#### **Ice-cream**

*"With a visit & gift  
from a very  
special guest..."*

*Ho! Ho! Ho!*

