

Happy Christmas

You are invited to bring your festive celebrations to Garstang Country Hotel and Golf Club. Whether you are looking for a venue to host a family get together, an office party or dinner with your closest friends, we have a menu and mood to suit your needs. Our menus can be adapted for many dietary needs or tailored specifically for you and your guests.

We are ideally located for the whole of Lancashire and only a short drive or taxi ride for most of your guests with Blackpool, Preston and Lancaster within 30 minutes of the hotel. If your guests would like to treat themselves to a cosy night in the country with a full Lancashire breakfast in the morning then why not add an overnight stay to the booking from only £43 per person.

If you book for 20 guests or more on any of our party nights we will give you, the organiser, a free overnight stay on the night of your celebration. The brochure will provide you with all the information you require, however if you need any more details please contact us on 01995 600100 or email events@garstanghotelandgolf.com





Festive Lunch Menu

Melon & Feta Salad

Beetroot Glaze |GF|*DF*|V|*VG*|

Winter Vegetable Soup

Pork, Apricot & Sage Terrine

Apple Chutney |*GF*|DF|

Traditional Roast Turkey Dinner |*GF*|DF|

Roast Fillet of Haddock

Smashed Potatoes, Tomato & Rosemary Sauce |GF|*DF*|

Crispy Gnocchi

Root Vegetable & Tomato Ragu |DF|V|VG|

All served with a selection of seasonal vegetables |GF|*DF*|V|*VG*|

Christmas Pudding

and Rum Sauce |*GF*|*DF*|*V*|*VG*|

Rich Chocolate Torte

Crème Fraîche, Fruit Coulis |*GF*|*DF*|V|

Fruit Salad

> 2 course ~ £21.50 3 course ~ £26.50

Includes Crackers & Table Decorations

Pre orders required

| GF – Gluten Free | "GF" - Can be Gluten Free | DF – Dairy Free | "DF" - Can be Dairy Free | | V – Vegetarian | VG – Vegan | This is not a full list of allergens. 'Free' indicates a dish which does not contain the item as an ingredient. Always notify us in advance if you have any dietary requirements.

Festive Dinner Menu

Melon & Feta Salad

Beetroot Glaze |GF|*DF*|V|*VG*|

Winter Vegetable Soup

Pork, Apricot & Sage Terrine Apple Chutney |*GF*|DF|

Crispy Mushroom Risotto Cake English Mustard Mayonnaise |*GF*|*DF*|V|

Roast Fillet of Haddock
Smashed Potatoes, Tomato & Rosemary Sauce |GF|*DF*|

Slow Cooked Beef Smoked Paprika & Brandy Sauce, Fondant Potato |GF*|DF*|

Crispy Gnocchi
Root Vegetable & Tomato Ragu |DF|V|VG|

All served with a selection of seasonal vegetables |GF|*DF*|V|*VG*|

Christmas Pudding

and Rum Sauce |*GF*|*DF*|*V*|*VG*|

Rich Chocolate Torte
Crème Fraîche, Fruit Coulis |*GF*|*DF*|V|

Cheese and Biscuits |*GF*|V|

Fruit Salad |GF|DF|V|VG|

Coffee and Mince Pies |*GF*|DF*|V|

3 course ~ £30.00

Includes Crackers & Table Decorations

Pre orders required

Party Mights



GARSTANG
COUNTRY HOTEL

Only £37.50

Including a 3 course meal*,

Entertainment and a drink on us**

* Pre order from the Festive Dinner Menu ** Bucks Fizz drink at the table



Christmas Day Luncheon

Duck Liver Parfait

Cranberry & Orange Chutney, Warm Focaccia |*GF*|

Festival of Melon

Pineapple, Mulled Watermelon Syrup |GF|DF|V|VG

Broccoli, Leek & Blue Cheese Soup $|^*\mathsf{GF}^*|^*\mathsf{DF}^*|\mathsf{V}|$

Fruit Sorbet |GF|DF|V|VG|

Traditional Roasted Turkey Lunch

Marinated Rump of Lamb

Redcurrant & Pink Peppercorn Sauce |GF|DF|

Salmon Supreme

Prawn Mousse, Watercress & White Wine Cream |GF|*DF*

Garlic Roasted Aubergine

Courgette, Buffalo Mozzarella, Spiced Tomato Sauce |GF|*DF*|V|*VG*|

All served with a selection of seasonal vegetables |GF|*DF*|V|*VG*

Christmas Pudding and Rum Sauce $|^*\mathsf{GF}^*|^*\mathsf{DF}^*|^*\mathsf{V}^*|^*\mathsf{VG}^*|$

 $\textbf{Assiette Desserts} \ |\text{*GF*}|\text{*DF*}|\text{V}|\text{*VG*}|$

Cheese and Biscuits |*GF*|V|

Coffee & Mince Pies |*GF*|*DF*|V|

£80 per person

Includes Crackers & Table Decorations
Pre orders required

Families of all ages welcome

Pre-teens - £33

Winter Vegetable Soup |*GF*|*DF*|V|*VG*|

Child portion of Turkey, Salmon or Aubergine from the Christmas Lunch Menu 'Dietary requirements as per adult menu'

Assiette Desserts |*GF*|*DF*|V|*VG*|

Pre-school - £12

Bread Roll |*GF*|*DF*|V|

Child portion of Turkey, Salmon or Aubergine from the Christmas Lunch menu 'Dietary requirements as per adult menu'

Ice Cream |*GF*|V|

0-2 years - Free

Winter Vegetable Soup and Bread Roll $|{}^*\mathsf{GF}^*|{}^*\mathsf{DF}^*|\mathsf{V}|$

Ice Cream |*GF*|V|

Alternate child main courses may be available please ask to see if we can help

Includes

complimentary

cocktail on

arrival

Take your time
your booked table is yours for the day



Boxing Day Luncheon

Melon & Feta Salad

Beetroot Glaze |GF|*DF*|V|*VG*|

Winter Vegetable Soup

Pork, Apricot & Sage Terrine
Apple Chutney |*GF*|*DF|

Crispy Mushroom Risotto Cake

English Mustard Mayonnaise |*GF*|*DF*|V|

Roast Fillet of Haddock

Smashed Potatoes, Tomato & Rosemary Sauce |GF|*DF*|

Slow Cooked Beef

With Yorkshire Pudding and Pan Gravy |*GF*|*DF*|

Escalope of Chicken

Smoked Paprika & Brandy Sauce, Fondant Potato |GF*|DF*|

Crispy Gnocchi

Root Vegetable & Tomato Ragu |DF|V|VG|

All served with a selection of seasonal vegetables $|GF|^*DF^*|V|^*VG^*$

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream |*GF*|V|

Rich Chocolate Torte

Crème Fraîche, Fruit Coulis |*GF*|*DF*|V|

Forest Fruit Brulee

Home Baked Shortbread |*GF*|V|

Fruit Salad |GF|DF|V|VG|

Coffee and Mints

£33.00 per person

Includes Crackers & Table Decorations • Pre orders required

| GF – Gluten Free | *GF* - Can be Gluten Free | DF – Dairy Free | *DF* - Can be Dairy Free | | V – Vegetarian | VG – Vegan | *VG* - Can be Vegan |

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Childrens Boxing Day Menu
Pre-teens - £16.50

Winter Vegetable Soup |*GF*|*DF*|V|*VG*|

 $\textbf{Slow Cooked Beef} \ \text{with Yorkshire Pudding and Pan Gravy} \ |^*GF^*|^*DF^*|$

Chicken, Smoked Paprika & Brandy Sauce |*GF*|DF*|

Honeywell's Cumberland Sausage*

Cheese and Tomato Pizza* |V|

*Served with your choice of Skinny Chips or Mash and Peas or Beans

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream |*GF*|V|
Rich Chocolate Brownie, Crème Fraîche, Fruit Coulis |*GF*|V|

Real Dairy Ice Cream

Two Scoops of Chocolate, Vanilla or Strawberry with a Raspberry,
Blackcurrant or Toffee Sauce |GF|V|

Pre-School - £12

Bread Roll |*GF*|*DF*|V|*VG*|

Slow Cooked Beef with Yorkshire Pudding and Pan Gravy [*GF*|*DF*]

Chicken, Smoked Paprika & Brandy Sauce [*GF*|DF*]

Honeywell's Cumberland Sausage*

Cheese and Tomato Pizza* |V|

*Served with your choice of Skinny Chips or Mash and Peas or Beans

Real Dairy Ice Cream

Two Scoops of Chocolate, Vanilla or Strawberry with a Raspberry,
Blackcurrant or Toffee Sauce |GF|V|

New Years Eve Buffet

Locally Baked Breads |*GF*|*DF*|

Honeywell's Roast Sirloin of Local Beef |GF|DF|

Honey Glazed Roast Ham |GF|DF|

Garlic & Thyme Roasted Chicken Breast |GF|DF|

Poached Salmon |GF|DF|

Vegetarian Tartlet |V|

Roasted Root Vegetable Lasagne |V|

Beef Stroganoff |GF|*DF*|

Panache of Vegetables |GF|DF|V|VG

New Potatoes |GF|DF|V|VG

A Selection of Salads
(Pasta, Potato, Coleslaw, Tomato,
Lettuces & Beetroot) | *GF*|*DF*|V|*VG*|

Selection of Desserts |*GF*|*DF*|*VG*|

Coffee and Petit Fours |V|

£44.00 per person

Complimentary Cocktail and Sparkling Wine for the Midnight Toast...

New Years Eve Gala Dinner

Duck Liver Parfait

Cranberry & Orange Chutney, Warm Focaccia |*GF*|

Festival of Melon

Pineapple, Mulled Watermelon Syrup |GF|DF|V|VG

Broccoli, Leek & Blue Cheese Soup |*GF*|*DF*|V|

YG 2025

Happy New Year!

Fruit Sorbet |GF|DF|V|VG|

Honeywell's Fillet Mignons

Port Wine, Shallot & Thyme Sauce |GF|DF|

Marinated Rump of Lamb

Redcurrant & Pink Peppercorn Sauce |GF|DF|

Salmon Supreme

Prawn Mousse, Watercress & White Wine Cream |GF|*DF*|

Garlic Roasted Aubergine

Courgette, Buffalo Mozzarella, Spiced Tomato Sauce |GF|*DF*|V|*VG*|
All served with a selection of seasonal vegetables |GF|*DF*|V|*VG*

Assiette of Desserts |*GF*|*DF*|V|*VG*|

Cheese and Biscuits |*GF*|V|

Coffee and Petit Fours |V|

£77.00 per person

Includes Crackers & Table Decorations
Pre orders required

 $\label{eq:continuous} $$ | GF - Gluten Free | ^*GF^* - Can be Gluten Free | DF - Dairy Free | ^*DF^* - Can be Dairy Free | V - Vegetarian | VG - Vegan | ^*VG^* - Can be Vegan | $$$

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New Years Day Breakfast Brunch

Served 10am - 2pm - Booking Recommended

Buffet Selection

Natural and Fruit Yoghurts |GF|
Fresh and Poached Fruits |GF|DF|VG|
A Choice of Cereals |DF|VG|
Continental Meats |GF|DF|

Selection of Lancashire Cheeses IGFI

Mini Pastries

Hot Porridge with Selection of Accompaniments |*DF*|*GF*|*VG*|

Meat Choices

Dry Cured English Bacon |GF|DF| Honeywell's Cumberland Sausage |DF| • Gammon Steaks |GF|DF|

Eggs

Scrambled |GF| • Poached |GF|DF| • Boiled |GF|DF| • Fried |GF|DF|

Accompaniment

Baked Beans |GF|DF|VG| • Grilled Tomato |GF|DF|VG| Fried Bread |*GF*|DF| • Sautéed Mushrooms |GF|DF|VG| Hash Browns |DF|VG|

Fish Dishes

Smoked Haddock |GF|*DF*|
Grilled Kippers |GF|*DF*|

Beverages

Freshly Ground Coffee or A Pot of Tea Selection of Fruit Juices

£16.00 per person

Children under 12 - £8, Under 4 - Free



Accommodation Packages

Christmas

1 Night ~ £109

Accommodation

Breakfast and Christmas Luncheor

2 Night Getaway ~ £180

Arriving Christmas Eve or Christmas Day
Accommodation
Breakfast
Christmas Luncheon
Boxing Day Lunch or Christmas Eve Dinner

Christmas Evening Buffet

Packages are per person based on two people sharing a twin or double room.

A supplement of £40 will be added to single occupancy rooms.

New Years Eve

Champagne Package ~ £155 per person*

Overnight accommodation, a table at the Gala Dinner Dance, late check out and a booked table for New Years Day Brunch

Celebration Package ~ £125 per person*

Overnight accommodation, a table at the Buffet and Disco, late check out and a booked table for New Years Day Brunch

*Packages are per person based on two people sharing a twin or double room.

A supplement of £40 will be added to single occupancy rooms.

Important Information

How to Book

Please call 01995 600100 option 2 between 9am and 3pm to check the date you require is available and a provisional booking can be made.

To confirm the booking a £10 per person deposit needs to be paid in accordance with our terms and conditions. You will then be sent a confirmation letter outlining the details of your event.

If within 10 days of the receipt of the confirmation letter you wish to cancel you will be refunded in full, after which time all terms and conditions listed here will apply. Please read carefully and call us if you have any questions.

Booking Terms and Conditions

- · All Packages, events and menus advertised are subject to availability.
- \cdot After November 1st all unconfirmed bookings will be treated as provisional and will be held for no more than 14 days pending receipt of the deposit of £10.00 per person within the aforementioned 14 days.
- \cdot Christmas residential and New Year residential packages require a deposit of £10.00 per person to confirm the booking and the full payment by November 1st. Cancellation fees will apply and are detailed in your confirmation letter.
- · With the exception of residential packages all Party Night, Festive Lunch or Dinner bookings will require full pre payment by November 1st.

Any none residential bookings made after November 1st require full immediate payment.

- \cdot All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services. Party organisers are requested to inform everyone in the party of this policy.
- \cdot All none buffet meals will require named food and wine pre-orders 14 days prior to the event.
- Restaurant or Bradbeer bookings are not required to make any prepayment although pre-orders are required a minimum of 7 days in advance.

- \cdot The Management reserves the right to amalgamate none private parties or move events to a smaller room to ensure optimum numbers.
- \cdot All special dietary requirements should be notified to the hotel at 2 weeks before the event.

Wherever possible, reasonable or practical we will adapt items from the listed menus to your dietary needs if this cannot be achieved than a suitable alternative will be offered however this cannot account for personal taste.

- · All accommodation bookings must be guaranteed with a credit or debit card. Any outstanding accounts must be settled on departure.
- · Children under 16 years cannot be admitted to the evening Christmas Party Nights and Children under 18 years cannot be admitted to the New Year's Eve Celebrations.
- · All bookings requiring a pre-order will be sent a pre-order form, which needs to be returned 14 days prior to the event and place cards which must be completed and brought to the event. Without these we cannot guarantee guests preferred options.
- \cdot Should no pre-order be received in time Soup, Turkey and Christmas Pudding will be served as the default menu.
- \cdot All menus are correct at the time of going to print however may be subject to change without notice.

Allergens

If you or any of your party have a food allergy or any special dietary requirements, please notify us at the time of booking. On each menu page we list the main few dietary requests and which dishes can be adapted without substantially changing the dish. We can on request identify the 14 main allergens in all our menus and many can be adapted to accommodate these needs. Please be advised that due to the fact that we freshly prepare our food in our own kitchen we cannot completely eliminate the possibility of cross contamination of allergen items.

Thank you.

