

CHRISTMAS DAY MENU

£58.00

Last orders 4.00 pm

Smoked Haddock Chowder

Celery and Stilton Soup

Chicken Livers and Lambs Kidneys Turbigo

Sauted with onions, sausage and red wine

Melon and prawns

Carnished with fresh fruit and marie rose sauce

Chargrilled Asparagus, Dolcelatte and pear

Sat on a bed of rocket, drizzled with a tomato and balsamic dressing

Sauted King Scallops

Sat on a bed of mashed potato and coated with a chive and lemon cream sauce



Grilled Dover Sole

Circled with an asparagus, prawn, mushroom, brandy and parsley sauce

Roast Turkey

Accompanied with stuffing, chipolatas, gravy and cranberry sauce

Roast Duck

Presented with apple sauce, stuffing and gravy

Suzy's Delight

A trio of chicken fillets, loin of lamb and fillet steak served with a black pepper sauce

Roasted pepper

Filled with a vegetarian risotto, sat on bed of bean casoulet, surrounded by a herb cream



Choice of sweets



Coffee and mince pies

BOXING DAY MENU

£25.50

Last orders 5.30 pm

Soup of the day

Fritto di Pesce

Coujons of fish deep fried and served with tartare sauce

Sauted prawns and mushrooms

In garlic butter

Home made Chicken liver Pate

Accompanied with salad and toast

Medaglione di Case

Served with mashed potato and red wine jus

Tomato and Mozzarella salad

Topped with crispy bacon and a tomato and balsamic dressing



Assiette of Fish

Bound in a prawn, saffron and chive sauce

Roast Turkey

Accompanied with stuffing, chipolatas, gravy and cranberry sauce

Pepper Steak

Chef's Dish of the Day

Roast Bowland Lamb

Served with a redcurrant and rosemary jus

Asparagus and ricotta tortellini

Bound in a spring onion, asparagus, and tomato and basil sauce.



Choice of sweets



Coffee and mints

NEW YEARS EVE BALL

£65.00

Luisa Salad

A combination of chicken, bacon, avocado, dolcelatte cheese, fresh fruit and mixed salad bound in a roasted tomato and balsamic dressing

Fritto Misto

Lightly battered squid, scampi, prawns and haddock deep fried and served with salad and tartare sauce

Black pudding

Served on a bed of mashed potato with bacon and red wine jus

Celery and Stilton Soup

Melon garnished with fruits and sorbet

Hand Sliced Fleetwood Smoked Salmon

Accompanied with prawns, simple salad and lemon



Duo of Fish

Wrapped in Bacon, served on a creamed potato sauce and drizzled with a pesto infused olive oil.

Roast Duck

With a black cherry and brandy sauce

Trio of Loins

Sirloin steak, loin of pork and loin of lamb rolled with bacon, oven roasted and served with a red wine reduction

Oven roasted Vegetable Skewers

Sat on a herbed risotto and circled with a red pepper coulis

Breast of Chicken

Stuffed with wild mushroom, bacon and onion covered with a sherry sauce



An Assiette of sweets or Cheese and biscuits



Coffee and mints

NEW YEARS DAY

We are closed on
New Years Day.

We will be open as usual
from Saturday 2nd January.



FERRARIS

COUNTRY HOUSE, HOTEL
AND RESTAURANT

**CHRISTMAS
AND NEW YEAR**

MENUS 2009



Chipping Lane, Thornley, Longridge
Preston PR3 2TB

T 01772 783148 F 01772 786174
E info@ferrariscountryhouse.co.uk

www.ferrariscountryhouse.co.uk

PARTY NIGHTS

Saturday 5th December

£25.00

Friday 11th and
Friday 18th December

£29.50

Saturday 19th December

£32.00

Monday to Thursdays

£19.50

Prices to include dinner, entertainment,
crackers and party paraphernalia

Terms and conditions

1. Only definite bookings will be taken and must be confirmed with a deposit within two weeks of making the booking.
2. Deposits are £10.00 per person for an evening function and £5.00 for a lunch time booking all deposits are non-refundable unless a months notice is given.
3. All parties over ten must provide us with their order two weeks before the date, along with definite numbers.
4. We reserve the right to change the menus if circumstances dictate, and offer a suitable alternative.

PARTY NIGHTS

MENU

Soup of the day

Tomato and Mozzarella Salad

Drizzled with a tomato and balsamic dressing

Prawn Cocktail

Salad leaves topped with succulent prawns
and accompanied with a marie rose sauce

Breadcrumbed Mushrooms

Deep fried and served with a garlic mayonnaise

Medaglione Di Tacchino

Turkey and cranberry patties,
oven roasted with white wine
served with a cranberry jus



Fish Pie

A selection of fish bound in a herb cream
and topped with mashed potato

Shoulder of Lamb

Coated with a redcurrant,
rosemary and red wine jus

Roast Turkey

Accompanied with stuffing, chipolatas,
gravy and cranberry sauce

Pheasant Casserole

With port, orange and chestnuts

Vegetable Lasagna



Choice of Sweets



Coffee and Mints

SPECIAL NIGHTS

Friday 4th December

60's and 70's Night

Get out your old hot pants and
Teddy boy suits or may be a
maxi dress and bell bottoms and
join us for a 60's and 70's Night

Buffet followed by music from the era

Arrival 7.30pm

£15.00 per person



Sunday 27th December

Murder Mystery Evening

Enjoy a 3 course meal whilst
gathering clues to who did it.

Arrival 7.00pm

£25.00 per person



CHRISTMAS FAYRE LUNCH

£12.50

Soup of the day

Melon garnished with Fruit

Home made chicken Liver Pate

Served with salad and toast

Chicken and Mushroom Pancake

Clazed with cheese

Chef's Dish of the Day

Sautéed Mushrooms

Bound in a stilton and cream sauce
served in a puff pastry case



Fish of the Day

Roast Turkey

Accompanied with stuffing, chipolatas,
gravy and cranberry sauce

Loin of Pork Diane

A sauce consisting of mushrooms, onions,
French mustard, brandy, red wine and cream

Vegetable and pasta Bake

Roast Bowland Lamb

Oven roasted and served
with a mint infused gravy

Came Casserole



Choice of Sweets



Coffee and mints

£1.00 extra

DECEMBER EVENING SET MENU

Soup of the day

Melon Garnished with fruits

Chef's Dish of the Day

Fish Cakes

Lightly breadcrumbed and deep fried
served with dips and salad

Chicken livers Chasseur

Sautéed with onions, mushrooms, bacon
and red wine, finished with cream

Fillet of smoked Haddock

Lightly poached sat on a bed of mashed potato
coated with a cream and cheese sauce



Fish of the Day

Roast Turkey

Accompanied with stuffing, chipolatas,
gravy and cranberry sauce

Steak Diane

A sauce consisting of mushroom, onions,
red wine, brandy, French mustard and cream

Loin of Lamb

Accompanied with roasted shallots,
drizzled with a port and thyme sauce

Vegetable Lasagna

Pork Stroganoff

Strips of pork, sautéed with onions, gherkins,
paprika, brandy and cream, served with rice



Choice of Sweets



Coffee and mints

£1.50 extra (Sunday to Thursday)

Fridays and
Saturdays

£18.50

Sunday to Thursdays

2 courses **£11.50**

3 courses **£13.50**