



penny street bridge

ROOMS • FOOD • BAR



Christmas
Celebrations 2011

CHRISTMAS FAYRE LUNCH



Classic Prawn Cocktail

spicy mayonnaise

Farmhouse Chicken Liver and Brandy Paté

fireside fruit chutney

Homemade Leek and Potato Soup

parsley, cream, croûtons (v)



Baked Fillet of Scottish Salmon

prawn, parsley and citrus cream sauce

Blade of Lune Valley Beef

slow-cooked, for four hours with red wine,
herbs and root vegetables

Sage and Onion Stuffed Roast

Breast of Lancashire Turkey

with all the trimmings - sausages,
fresh cranberry sauce, roast gravy

- all served with honey glazed seasonal
vegetables and crispy roast potatoes

Rigatoni Pasta with Wild Mushroom, Chestnuts and Mascarpone Cheese Sauce

Parmesan and garlic bread (v)



Chocolate Cheesecake

winter berry compote

Traditional Christmas Plum Pudding

hot brandy cream sauce

Farmhouse Mature Cheddar and Blue Stilton Cheese

celery, grapes, crackers and apple chutney

Two Course £15 per person

Three Course £18 per person



“ALL THE TRIMMINGS

Savour a freshly roasted dinner every
Sunday throughout December with all
the trimmings. Tuck into your favourite
roast and if you've room for more,
traditional plum pudding and mince
pies are on the menu to make you feel
that extra bit Christmassy! ”

CHRISTMAS FAYRE DINNER



Classic Prawn Cocktail
spicy mayonnaise

Tempura of Winter Vegetables
chilli jam (v)

Farmhouse Chicken Liver and Brandy Paté
fireside fruit chutney

Homemade Leek and Potato Soup
parsley, cream, croûtons (v)



Baked Fillet of Scottish Salmon
prawn, parsley and citrus cream sauce

Blade of Lune Valley Beef
slow-cooked, for four hours with red wine,
herbs and root vegetables

Sage and Onion Stuffed Roast

Breast of Lancashire Turkey
with all the trimmings - sausages,
fresh cranberry sauce, roast gravy

**- all served with honey glazed seasonal
vegetables and crispy roast potatoes -**

**Rigatoni Pasta with Wild Mushroom,
Chestnuts and Mascarpone Cheese Sauce**
Parmesan and garlic bread (v)



Warm Baked Apple Pie
cinnamon ice cream

Chocolate Cheesecake
winter berry compote

Traditional Christmas Plum Pudding
hot brandy cream sauce

**Farmhouse Mature Cheddar
and Blue Stilton Cheese**
celery, grapes, crackers and apple chutney



Freshly Brewed Coffee or Tea
mini festive mince pies

Two Course £16 per person
Three Course £19 per person

CHRISTMAS DAY



Oak-Smoked Scottish Salmon
festive paté, herb and citrus dressing

Crispy Goats Cheese on Toast
rocket pesto and olives (v)

Pressed Farmhouse Terrine of Duck
traditional Cumberland sauce, orange
and watercress salad

Creamy Yorkshire Three Onion Soup
Wensleydale cheese croutons (v)



Herb Crusted Fillet of Sea Bass
creamed spinach, prawns, ginger, lemon butter sauce

Prime Roasted Sirloin of Lune Valley Beef
(served medium)

Yorkshire pudding, red wine sauce,
watercress and horseradish cream

**Sage and Onion Stuffed Roast
Breast of Lancashire Turkey**
with all the trimmings - sausages,
fresh cranberry sauce, roast gravy

Baked Three Cheese and Roasted Vegetable Tart
spiced tomato sauce, parsnip crisps (v)

- all served with honey glazed seasonal
vegetables and crispy roast potatoes -



Traditional Christmas Plum Pudding
brandy cream sauce, rum butter

Vanilla Crème Brulée
winter berries, citrus shortbread

Chocolate Tart
Baileys ice cream

Farmhouse Cheese Plate
blue, smoked and creamy, with celery,
grapes, fruit chutney



**Freshly Brewed Coffee or Tea
with Festive Mince Pies**
satsumas, mixed nuts

£45 per person



NEW YEAR'S EVE



Oak Smoked Duck Breast Salad

pine nuts, landcress and pomegranate vinaigrette

OR

Wild Mushrooms on Toasted Sour Dough

Parmesan and pesto (v)



Traditional Cock-a-Leekie Soup

shredded chicken, leek, prunes

OR

MacSweens of Edinburgh Haggis

bashed neeps, tatties, whisky cream sauce

- vegetarian haggis available on request -



Baked Fillet of Sea Bass and Salmon

baby scallops and Champagne sauce

Peppered Fillet of Highland Beef (served medium)

brandy, cream and mushroom sauce

Upside Down Shallot Tart Tatin

roasted tomatoes and goats cheese (v)

- all served with seasonal vegetables -



Burnt Cream (crème brûlée)

highland shortbread

Raspberry Cranachen

Raspberries, cream, whisky honey and oats

Farmhouse Scottish Cheese

highland honey, oatcakes, grapes

Freshly Brewed Coffee or Tea

with whisky truffle

£35 per person

**BOOKING A
BOOKING**

For our festive
bookings simply call
01524 599 900
we'll make a
booking for you.



Look out for our special
mulled wine in December

NO ROOM AT THE INN

If you've lots of festive visitors and nowhere to sleep them, why not let us be your spare room? Book online for our lowest rate guarantee
www.pennystreetbridge.co.uk



PUT YOUR FEET UP

Don't forget you can dine with us anytime from 12noon 'til 2.00pm and 6.00pm 'til 9.00pm on 27th to 30th December giving all the home chefs a chance to put their feet up and let someone else do all the work.



MAKING A BOOKING

Couldn't be easier, simply call us on 01524 599 900.

You'll need to confirm your booking in writing with us by completing the attached booking form and then pay a deposit of £10.00 per person, for parties of 8 or more on the Christmas Fayre menu and for all bookings for Christmas Day and New Year's Eve. All deposits are non refundable. So that we can ensure smooth service on the day, we'll ask you to pre-order your selections usually about 7 days prior.

Payment - Cheques should be made payable to Penny Street Bridge – one cheque per booking please.

Children - Children aged 12 and under eat for 50% of the adult price, aged 2 and under free.

Dietary dilemma? - We're able to cater for all dietary requirements – but it's always best to let us know in advance so we can prepare an alternative delicious dish for you. Unfortunately, we cannot guarantee that all our dishes have been prepared in an environment free from nuts.

The Small Print All details and prices were correct at the time of print, but may be subject to alteration. If we do need to change prices or significant programme details in relation to a confirmed booking you have made, we will let you know in advance. All prices include VAT at the current rate. As both deposits and pre-payments are non-refundable, we do recommend you take out insurance cover to protect yourself against cancellation due to illness, weather or for other reasons.

THE GREAT JANUARY SALE

£50.00 per room

With everyone feeling the pinch in January, we wanted to give you every reason to sneak away and spend a day or two relaxing - without breaking the bank.

So, choose to stay at one of our Thwaites Inns of Character and from the moment you walk through the doors you'll find the warmest of welcomes, cosy accommodation and some fantastic quality home-cooked food. And with a brewery as our parent company, you can expect some pretty special beers too!

Make your booking now at www.innsofcharacter.co.uk to stay between 2nd January and 9th February 2012 - and you can enjoy a very special web exclusive rate of £50 per room – including breakfast (based on one or two people sharing).



OUR OTHER INNS OF CHARACTER

Penny Street Bridge,
Lancaster

The Inn at Keswick,
Lake District

The Millstone at Mellor,
Lancashire

Lister Arms,
Malham

The Fleece at Cirencester,
Gloucestershire

Penny Street, Lancaster, Lancashire LA1 1XT
Tel: 01524 599 900 relax@pennystreetbridge.co.uk
www.pennystreetbridge.co.uk
www.innsofcharacter.co.uk

CHRISTMAS BOOKING FORM

Once you've called to make your provisional booking with us, simply complete the form below and either drop it in to us or post it to the address below.

Company/Party name:

Number in party:

Date of event:

Preferred dining time:

Organisers name:

.....

Tel number:

Address:

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.....

.....

Postcode:

Email:

Deposit paid on: £

We'll confirm your booking back by letter to you with information about payments and pre-orders.

A non-refundable deposit of £10.00 per person will be required for parties of 8 or more on the Christmas Fayre menu and for all Christmas Day and New Year's Eve bookings. Parties of six or more will be given one receipt/bill. Prices include VAT at current rate.

Send to:

Penny Street Bridge, Penny Street, Lancaster LA1 1XT
or fax: 01524 599 901