

BOOKING FORM

Christmas Fayre Menu

Simply complete the booking form below and return with the appropriate deposit of £10.00 per person (Non-refundable)

NAME																
WINTER VEGETABLE SOUP																
CHICKEN LIVER PATE																
WILD MUSHROOMS																
PRAWN SALAD																
ROAST TURKEY																
ROAST BEEF																
SALMON FILLET																
VEGETABLE WELLINGTON																
XMAS PUDDING																
CHOCOLATE CHEESECAKE																
BRANDY SNAP BASKET																

BOOKING FORM

Boxing Day Menu

Simply complete the booking form below and return with the appropriate deposit of £10.00 per person (Non-refundable)

NAME																
MUSHROOM SOUP																
TIGER PRAWNS																
CHICKEN LIVER PATE																
ROAST DINNER																
COD LOIN																
TAGLIATELLE																
CHOCOLATE FUDGE CAKE																
RUM & LIME TRIFLE																
BAILEY'S BRÛLÉE																
STILTON CHEESE																

BOOKING FORM

Please tick the day you wish to book for:

Christmas Fayre Boxing Day

Christmas Day New Year's Day

Organisers Name.....

Address

.....

Postcode

Tel No:

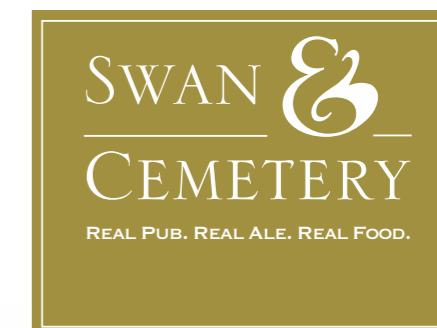
Date of Function

No. in Party.....

Preferred Time.....

Deposit enclosed £

Celebrate
Christmas
at



BOOKING FORM

Christmas Day Menu

Simply complete the booking form below and return with the appropriate deposit of £20.00 per person (Non-refundable)

NAME																
PARSNIP SOUP																
MUSHROOM RISOTTO																
PARFAIT																
SMOKED SALMON																
ROAST TURKEY																
SEABASS																
BEEF WELLINGTON																
AUBERGINE																
XMAS PUDDING																
BRANDY SNAP BASKETS																
BLUEBERRY CHEESECAKE																
CHEESE & BISCUITS																
COFFEE & MINCE PIES																

BOOKING FORM

New Year's Day Menu

Simply complete the booking form below and return with the appropriate deposit of £10.00 per person (Non-refundable)

NAME																
BUTTERNUT SQUASH SOUP																
DUCK SPRING ROLLS																
PEELED PRAWNS																
RUMP STEAK																
POACHED HAKE																
CHICKEN SUPREME																
VEGETABLE CANNELONI																
TRIO OF MINI DESSERTS																
PLUM CRUMBLE																
CHEESE & BISCUITS																

The Best Christmas Ever

If you are planning this year's office party or perhaps a special Christmas meal with family and friends we look forward to greeting you.

You will enjoy our friendly and relaxed atmosphere, along with excellent food and wines.

From Friday 1st December to Sunday 24th December, we will be running our Festive Christmas menu alongside our normal menu.

How to book

(Book early to avoid disappointment). Monies must be paid by Monday 11th December.

Please use this booking form above. When completed, please return at least seven days before booking date to

406 Manchester Road, Bury BL9 9NS

T: 0161 764 1508

E: sales@swanandcemetery.co.uk

www.swanandcemetery.co.uk

Full payment required by
Monday 11th December

Each Party Organiser for groups
of 10 or more is entitled to a
complementary meal.
(Applicable to Christmas Fayre only)



Festive Christmas Fayre

From 1st December to 24th December

Starters

Winter vegetable soup served with ciabatta croutons (V)

Homemade smooth chicken liver pate served with a crisp house salad, melba toast, topped with a cranberry jelly

Handpicked wild mushrooms sautéed in onion, herbs and garlic butter served on a rustic bruchetta base finished with a blue cheese glaze

Plump North Atlantic Greenland prawns, smoked salmon salad finished with homemade Marie Rose sauce, served with wholemeal bread and butter

Mains

Free range Norfolk turkey breast, served with crispy roast potatoes, streaky bacon wrapped chipolata and homemade chestnut and sage stuffing

Slow roast topside of 30 day hung beef in Chef's own Merlot wine gravy with fresh baby shallots and thyme

Oven poached wild salmon fillet, buttered new potatoes with a tasty prawn and dill sauce

Vegetable Wellington

A thyme and garlic oven roasted Portabella mushroom topped with beetroot and creamy goat's cheese. Encased in golden puff pastry and served with a tomato ragu

All meals served with a selection of seasonal vegetables

Desserts

Traditional Plum Christmas pudding served with our own French brandy sauce and a red berry garnish

Luxury Chocolate Cheesecake, A delicious rich cake served with chocolate sauce and ice cream

Brandy snap basket filled with our own mince pie ice cream

2 courses £17.95

3 courses £20.95

£10.95 for children (under the age of 12, 2 courses only)

Christmas Day Fine dining

Servings at 12:00/3:00/6:00

Bookings only

Champagne and canapé on arrival

Starters

Lightly spiced parsnip soup served with crispy herb ciabatta croutons

Arancini mushroom risotto with soft garlic cheese, sat on a fresh tomato and herb sauce served with basil crisp

Duck and chicken liver parfait with Swan's own red onion marmalade served with freshly toasted brioche

Smoked salmon, prawn and crab salad with lemon mayonnaise dressing

Mains

Free range Norfolk turkey breast, served with crispy roast potatoes, streaky bacon wrapped chipolata with homemade chestnut and sage stuffing

Duo of line caught seabass fillets served on a parsnip rosti accompanied by a creamy champagne and watercress sauce

Beef Wellington served with Dauphinoise potatoes and a rich Merlot wine jus

Aubergine filled with spinach and mushrooms topped with goats cheese and pine nuts

All meals served with a selection of seasonal vegetables

Desserts

Traditional Plum Christmas pudding with our own French brandy sauce and a red berry garnish

Brandy snap baskets filled with a rich chocolate orange ice cream, sat on a fruit coulis and topped with caramelized orange segments

Swirls of fresh blueberry puree in a sinfully rich cheesecake, served with blueberry sauce and ice cream

A selection of locally sourced cheeses, homemade crackers with fruit chutney and grapes

Coffee and duo of mini mince pies served with clotted Dorset cream and ice cream

£74.95 per adult

£29.95 for children

(under the age of 12)

The best Boxing Day

Starters

Creamy mushroom and water chestnut soup garnished with a tarragon cream, served with a warm rustic roll and butter

Tempura tiger prawns, sweet chilli dip, together with an Asian coleslaw salad

Chef's own chicken liver pate served with a spiced apple chutney and Melba toast

Mains

Our famous roast dinner of beef, lamb or chicken, served with roast potatoes, seasonal market vegetables and our chef's own cauliflower cheese

Fresh poached cod loin, sweet Pimento sauce with crushed minted new potatoes

Spinach sundried tomatoes and basil tagliatelle served with rocket salad and garlic slices

All meals served with a selection of seasonal vegetables

Desserts

Irresistible chocolate fudge cake served with a rich vanilla ice cream or single cream

Mango rum and lime trifle, served with crystallized fruit garnish

Bailey's crème brûlée served with shortbread discs and chocolate ice cream

White Stilton and cranberry cheese with apple chutney served with a selection of biscuits and celery

2 courses £19.95

3 courses £24.95

£13.95 for children (under the age of 12, 2 courses only)

New Year's Day Celebration

Starters

Butternut squash and roasted red pepper soup with a thyme and cream garnish served with a warm crusty roll

Homemade duck spring rolls, golden fried to perfection served with a plum and hoisin sauce

Succulent peeled prawns and smoked salmon topped with creamy Marie Rose sauce on bed of shredded Iceberg lettuce with a wedge of lemon served with fingers of wholemeal bread

Mains

8oz peppered butcher's choice rump steak served with hand cut chips and a selection of seasonal vegetables

Fresh poached hake loin on a bed of crushed buttered new potatoes served with a mixed bean salsa

Pan seared chicken supreme, roast garlic mash, shallots, crumbed fine green beans with a shallot sauce

Roast vegetable cannelloni with garlic bread, rocket and red chard salad

Desserts

A trio of mini desserts -

Winter berry Eton mess, chocolate fudge cake and cheese cake with seasonal fruit garnish

Plum crumble, topped with a baked nutty crumb served with hot, rich vanilla custard

A selection of locally sourced cheeses, homemade crackers with fruit chutney and grapes

2 courses £21.95

3 courses £26.95

£13.95 for children (under the age of 12, 2 courses only)