



Ashfield House

EXCLUSIVE EVENT VENUE

Christmas 2016





CHRISTMAS AT ASHFIELD

From family get togethers to work do's, hustle bustle dining to private functions, Ashfield is the place to celebrate. Our charming and sophisticated Christmas decor, period features and beautiful decor creates a special atmosphere.

Our food is modern and interesting, everything on our menus is home-made and freshly prepared, something we do not compromise on during the busy festive period.

PRIVATE FUNCTIONS

Our beautiful reception rooms are available for private events throughout the festive period.

Ashfield Park Drive, Standish, WN6 0EQ
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www.ashfieldhousehotel.co.uk

www.facebook.com/ashfieldhouse
www.pinterest.com/ashfieldhouse
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CHRISTMAS WREATH EVENINGS

Create your own Christmas Door Wreath to take home.

Our Christmas Wreath Workshops begin at 6.30pm with canapes and Prosecco, followed by a wreath demonstration by The Rose Boutique. Decorate your own spruce wreath using the gorgeous supplies provided.

£38 per person

Monday 5th December
Tuesday 6th December
Wednesday 7th December
Thursday 8th December





FESTIVE LUNCH £22

3 course lunch, coffee and warm mince pies • 12 - 2pm
Selected dates, Tuesday - Sunday during December

FESTIVE PARTY NIGHTS

3 course dinner followed by dancing with our party DJ
Bar open from 7pm • Dinner served at 8pm
Bar & music close at midnight
Private functions available without a DJ

Friday 25th November £30

Friday 2nd December £35

Friday 9th December £35

Thursday 15th December £30

Friday 16th December £35

Thursday 22nd December £30

Saturday 7th January £30

DEPOSITS

Festive Lunch Deposits £5 per person,
Party Nights & Wreath Evenings £10 per person.

OUR FESTIVE MENU

Butternut Squash Soup • Rosemary, White Bean, Parsnip Crisps

Chicken Liver Pate • Port Jelly, Drunken Figs

Melon Trio • Elderflower & Lemongrass Jelly, Soft Fuits, Berry Coulis

Bury Black Pudding Croquette • Lancashire Cheese, Pancetta, Crispy
Hens Egg, Hollandaise Sauce



Traditional Butter Roasted Turkey Breast & Leg
Sausage, Chestnut & Cranberry Stuffing, Roasties,
Pancetta wrapped Sausages, Roast Turkey Gravy

Braised Featherblade of Beef • Creamed Horseradish Potato,
Caramelised Red Onion Jus, Roasties

Supreme of Loch Duart Salmon • Spinach, Atlantic Prawns,
White Wine Cream, Dill Crushed New Potato

Penne Pasta Charred Vegetables • Sun Blush Tomatoes, Mozzarella,
Basil Oil, Crispy Shards

All Served with seasonal vegetables



Warm Plum Pudding • Brandy Sauce, Golden Raisins, Cinnamon Syrup

Lemon Tart • Lemon Gel, Winter Berry Compote, Clotted Cream

Sticky Toffee Pudding • Butterscotch, Popcorn, Vanilla Ice Cream

'Tea and Cake' • Salted Caramel Brownie, Cup of Green Tea Brûlée

Selection of English & Continental Cheese • Homemade Chutney,
Grapes & Crackers (£2.50 Supp)