

# *New Years Eve Menu*

Our standard menu is available for  
New Years Eve.



**Call to book your  
Christmas Party today.**

The Robin Hood, Blue Stone Lane, Mawdesley, Ormskirk L40 2RG  
Telephone: 01704 822275 Email: [info@trhrestaurant.co.uk](mailto:info@trhrestaurant.co.uk)



*Mediterranean at*  
**THE ROBIN HOOD**



*Christmas & New Year*

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# Christmas Fayre Menu

## Lunchtime 12 noon - 5.00pm

2 COURSE £12.95

3 COURSE £14.95

## Evening 5:30pm till Late

2 COURSE £16.95

3 COURSE £19.95

Excluding Saturday night

### STARTERS

#### Homemade Soup of the Day (V)

Served with crusty bread

#### Deep Fried Brie

Coated with homemade breadcrumbs served with cranberry sauce

#### Chicken Liver Pate

Served with apple and real ale chutney and toasted ciabatta

#### Melon and Prawn's

Seasonal melon nest filled with baby prawn's topped with Marie rose sauce

#### Lamb Koftas

Traditional Turkish koftas on a skewer served with salad, Turkish bread and minted yogurt

### MAIN COURSES

#### Traditional Roast Turkey

Served with all the Trimmings

#### Beef Stroganoff

Served with saffron rice

#### Spanish Chicken

Oven baked chicken breast with chorizo, onion, peppers, chilli garlic and white wine, tomato, basil sauce.

Served with new potatoes and vegetables

#### Panfried Hake

Served with crusty new potatoes, broccoli and baby carrots in a white wine prawn and caper sauce

#### Vegetarian Paella (v)

Vegetarian spanish paella

### DESSERTS

Traditional Christmas Pudding served with brandy sauce

Tiramisu homemade traditional Italian tiramisu

Panacotta served with strawberry sauce

Sticky Toffee Pudding served with ice cream

# Christmas Day Menu

Adults £60.00

Children £30.00 (under 12 Years)

Five course Christmas menu includes coffee and mince pie to finish

### STARTERS

#### Homemade French Onion Soup

classic French style soup served with cheese crouton

#### Smoked Salmon and Prawn Parcel

Prawns with mascarpone cheese and chives wrapped in smoked salmon

#### Duck Liver Pate

Served with winter berry chutney and toasted ciabatta

#### Crab Cakes

Coated in panko breadcrumbs served with sweet chili dip

#### Poached Pear Salad (V)

Pear poached in merlot red wine served on a bed of rocket with walnuts and gorgonzola cheese

### Lemon Sorbet

Served between courses to refresh and clear your taste buds, ready for the main course

### MAIN COURSES

#### Traditional Roast Turkey

Served with Seasonal Trimmings

#### Chargrilled Fillet Steak

served with fondant potatoes, honey roasted, baby carrots and parsnips with a madeira jus

#### Oven Roasted Duck Breast

served with buttered savoy cabbage, fondant potato, honey glazed parsnips and redcurrant jus

#### Stuffed Seabass Fillets

filled with prawns and garlic butter; served with crushed new potatoes baby carrots, samphire and a lemon and dill butter sauce

#### Vegetarian Moussaka

potato base with layers of aubergine courgettes and peppers in a vegetable ragu, topped with béchamel cheese

### DESSERTS

Traditional Christmas pudding with brandy sauce

Meringue nest with strawberries

Baklava with pistachio ice cream

Dark and white chocolate profiteroles

Cheese and biscuits with shot of port

\* Please state how you would like your meat cooked! (Duck = Well Done or Pink)