

**Christmas Day Menu**  
**3 Courses £85 per person**  
**12 - 4.30pm**

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Deposit of £20 per person required on booking. Pre-Order & balance of payment due 1<sup>st</sup> November.  
Premises will close at 6.30pm

**Starters**

**Honey Roasted Parsnip Soup**

Parsnip crisps & warm focaccia bread

**Chicken Liver & Brandy Parfait**

Cranberry chutney, dressed leaf & toasted ciabatta

**Marinated Seasonal Melon**

Strawberry coulis, kiwi, pomegranate & pineapple, served with a blood orange sorbet

**Seafood Assiette**

Smoked salmon & cream cheese roulade, traditional prawn cocktail, crayfish & sweet chilli tian, served with brown bread & butter

**Confit Duck Spring Rolls**

Vermicelli noodles, stir fry veg, served with a sweet & sour dipping sauce & butterflied salt & pepper king prawns

**Side Orders**

Skinny Fries/Chunky Chips	3.00
Sauté Sugar Snaps	3.00
Garlic Bread	3.25
Onion Rings	3.25
Side Salad	3.75
Cauliflower Mornay	4.25
Peas a la Francais	3.75
Garlic Bread Cheese	3.75
Creamed Leeks with Bacon	3.75
Sweet Potato Fries	3.75

**Food Allergies & Intolerances**

Before ordering please speak to our staff about your requirements

**Main Courses**

**Lamb Shank**

Cooked until the meat falls off the bone, sauté potatoes, honey glazed carrots

**Traditional Roast Turkey**

Served with all the trimmings

**Duo of Duck**

Pan fried breast of duck, confit duck leg, cranberry & thyme jus, roasted parsnip puree

**Fillet Steak**

Confit of cherry tomatoes, roasted portabello mushroom, crispy onion rings, chunky chips & diane sauce

**Fillet of Halibut**

Pan fried fillet of halibut, salt & pepper calamari rings, lemon & dill bisque, crispy mussels

All the above dishes will be served with Chef's choice of potatoes and a medley of vegetables

**Desserts**

**Banoffee Cheesecake**

Caramelised bananas, banana ice cream

**Zesty Lemon & Lime Crème Brûlée**

Citrus sorbet, shortbread biscuits

**Warm Christmas Pudding**

Chef's brandy cream, mini mince pies

**Chocolate Mint Brownie**

Honeycomb & Fudge Ice Cream

## PRE-ORDER FORM

### Christmas Day Pre-Order Form

Deposit of £20 per person required on booking.

Pre-Order & balance of payment  
due 1<sup>st</sup> November.

Premises will close at 6.30pm



Unit 9 Bridge Court, Liverpool New Road

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Qty	Starters
_____	Honey Roasted Parsnip Soup
_____	Chicken Liver & Brandy Parfait
_____	Marinated Seasonal Melon
_____	Seafood Assiette
_____	Confit Duck Spring Rolls

Name of Booking: \_\_\_\_\_

Telephone \_\_\_\_\_

Nr: of Guests \_\_\_\_\_ Time: \_\_\_\_\_

Date of Booking \_\_\_\_\_

Qty	Main Courses
_____	Lamb Shank

Deposit Paid \_\_\_\_\_

_____	Traditional Roast Turkey
_____	Duo of Duck
_____	Fillet Steak
_____	Fillet of Halibut

Qty	Side Orders
_____	Skinny Fries/Chunky Chips

Qty	Desserts
_____	Banoffee Cheesecake
_____	Zesty Lemon & Lime Crème Brûlée
_____	Warm Christmas Pudding
_____	Chocolate Mint Brownie

_____	Sauté Sugar Snaps
_____	Garlic Bread
_____	Onion Rings
_____	Side Salad
_____	Cauliflower Mornay
_____	Peas a la Francais
_____	Garlic Bread Cheese
_____	Creamed Leeks with Bacon
_____	Sweet Potato Fries

### *Food Allergies & Intolerances*

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your requirements