

CHRISTMAS DAY

Bookings in the dining area downstairs
12.30pm, 3pm & 5.30pm
Bookings in the dining area upstairs—
1.15pm & 4pm

SMOKED SALMON CORNETS
Paupiettes of Smoked Salmon filled
with Prawns bound with Marie Rose
Sauce

POACHED PEAR
With fruit & homemade Orange sorbet

**CHEF'S CHICKEN LIVER PATE & MELBA
TOAST**
with Cumberland sauce

CELLAR HOMEMADE FISH CAKES
with lemon mayonnaise

GARLIC MUSHROOMS
In a rich garlic cream sauce

**CHICKEN SALAD with Wholegrain
Mustard & honey dressing**

Soup Course
CHEF'S LEEK & POTATO SOUP
with crusty roll

**TRADITIONAL TURKEY WITH
TRIMMINGS**

**ROAST SIRLOIN OF BEEF WITH
YORKSHIRE PUDDING**

**BRAISED PHEASANT WITH
MUSHROOM & REDCURRANT SAUCE**

SALMON IN PRAWN SAUCE

**WALNUT & CRANBERRY NUT ROAST
WITH TRIMMINGS**

***SERVED WITH VEGETABLES AND
POTATOES OF THE DAY***

**CHOICE OF DESSERTS OR CHRISTMAS
PUDDING**

COFFEE AND MINCE PIES
Served in our upstairs lounge and bar

£75 INCL V.A.T
Children up to 13 years £35

MERRY CHRISTMAS

CHRISTMAS EVE

This year we will be serving our Festive
Lunch menu from 12pm- 1.30pm and our a
la carte menu from 5.30pm until 9.30pm
The FESTIVE EVENING MENU will also be
available priced at £27.50 each

BOXING DAY

We will be taking bookings for 1pm,
3.15pm & 5.30 pm
Serving a 3 course meal priced at £30.00
each... £15.00 for children up to 13yrs
as usual the menu choices will be
available on the day

NEW YEAR'S EVE

This year we are serving our extensive a la
carte menu and are open 4.30pm- 9.30pm

NEW YEAR'S DAY

We are taking bookings at 1p.m & 3.15p.m
Serving a 3 course meal priced at £26 per
person... £13 for children up to 13 yrs
Menu choices will be available on the day

We are sure you will find The Cellar an
ideal setting for any festive celebration
both large and small, with our warm,
friendly atmosphere and high standard of
food and quality wines. We hope the
following menus are to your liking. A
vegetarian menu is also available at all
times. If you have any allergies or dietary
requirements please let us know as we
can adapt most dishes to suit your needs.
On behalf of all the staff here at The Cellar
we would like to wish you a Merry
Christmas and a prosperous New Year

*Andy, Vicky & all of
The Cellar team xxx*

THE CELLAR RESTAURANT

2 Church Street, Padiham

BB12 8HG

TEL (01282) 775888

www.thecellarrestaurantpadiham.co.uk

FESTIVE MENU 2019

BOOK OUR
FUNCTION
ROOM...
FOR
PARTIES OF
20-55



A DEPOSIT IS REQUIRED TO CONFIRM YOUR BOOKING AND MUST BE RECEIVED WITHIN 14 DAYS OF YOUR BOOKING. ALL DEPOSITS ARE NON REFUNDABLE.

CHRISTMAS EVE - £10.00 each
FESTIVE EVENING - £10.00 each
FESTIVE LUNCH - £5.00 each
CHRISTMAS DAY - £20.00 each
BOXING DAY - £10.00 each
NEW YEAR'S EVE - £20.00 each-(represents minimum spend on food per person)
NEW YEARS DAY- £10.00 each

FESTIVE SPECIAL OFFERS

Book a table for 15 or more on the FESTIVE EVENING MENU & the organiser dines for nothing
(Cannot be used in conjunction with any other offer)

MIDWEEK OFFER

TUESDAY, WEDNESDAY & THURSDAY
EVENING 6-9.30PM

LEEK & POTATO SOUP with Roll
OR
TOMATO & BASIL SOUP with Roll

TRADITIONAL TURKEY WITH TRIMMINGS
OR
VEGETABLE & PASTA BAKE
(All served with vegetables & potatoes of the day)

CHRISTMAS PUDDING WITH RUM SAUCE
OR
COFFEE
3 COURSES £18 inc V.A.T

FESTIVE EVENING MENU

GARLIC MUSHROOMS in a creamy garlic sauce
CHEF'S LEEK & POTATO SOUP OR TOMATO & BASIL SOUP with Bread Roll
BLACK PUDDING FISH BON BONS with Wholegrain Mustard Mayonnaise
SPICED CHICKEN KOFTA with homemade flat bread & Minted Yoghurt
SMOKED SALMON & PRAWN SALAD with Marie Rose Sauce
WALNUT, STILTON & BROCCOLI TART
PEAR POACHED IN MULLED WINE & Port Wine Jelly
CHEF'S CHICKEN LIVER PATE Toast & Butter

TRADITIONAL ROAST TURKEY WITH TRIMMINGS

SEABASS FILLETS with Fresh Lemon
GUINEAFOWL BREAST with Cranberry Cumberland Sauce
PORK LOIN with Prosciutto & Stilton
MONKFISH & SALMON KEBAB with Rice & Mild Curry Sauce
CHICKEN BREAST on bed of Wilted Spinach with Garlic, Cream & Mushroom Sauce
CHOICE OF VEGETARIAN (Please ask for details)
SIRLOIN STEAK with Peppered Sauce or Burgundy Sauce (2.00 supplement for steak)
SPICY MEATBALLS with Pasta & Garlic Bread
(All served with vegetables & potato of the day)

CHRISTMAS PUDDING & RUM SAUCE
SALTED CARAMEL CHEESECAKE with Cinder Toffee & Vanilla Ice Cream
APPLE AND PLUM CRUMBLE with Custard
CRÈME BRULEE
FRESH FRUIT PAVLOVA
HOMEMADE FESTIVE ICE CREAM
CHOCOLATE FUDGE CAKE with whipped cream
CAPPUCCINO PANACOTTA & Vanilla Ice Cream

FRIDAYS AND SATURDAYS- £27.50 INCL V.A.T
MIDWEEK- £24.50 INCL V.A.T

FESTIVE LUNCH MENU

Available on selected dates in December
(LUNCH TIME ONLY)
CHEF'S LEEK & POTATO SOUP with Roll
CHEF'S CHICKEN LIVER PATE with Toast & Butter
GARLIC MUSHROOMS in a Creamy Garlic & White Wine Sauce
FRESH MELON & RASPBERRY COULIS
HOMEMADE FISHCAKES with Lemon Mayonnaise
SLICED BLACK PUDDING with English Mustard Sauce
SPICY MEATBALLS with Garlic Croutons

TRADITIONAL TURKEY WITH TRIMMINGS
POACHED SALMON with Cucumber & Dill Sauce

LAMBS LIVER in Orange & Cranberry Reduction
HOMEMADE STEAK PIE
HOMEMADE CHEESE & ONION PIE with Cream & Leek Sauce
PORK LOIN STEAK in Peppered Sauce
SWEET & SOUR VEGETABLES & NOODLES
SAUSAGE & MASH with Onion Gravy
ALL SERVED WITH VEGETABLES AND POTATOES OF THE DAY

CHRISTMAS PUDDING & RUM SAUCE
CHOCOLATE FUDGE CAKE with Whipped Cream
APPLE CRUMBLE & CUSTARD
HOMEMADE FESTIVE ICE CREAM (rum & raisin, Christmas Pudding)
SALTED CARAMEL CHEESECAKE
FRESH FRUIT ETON MESS
LEMON PANACOTTA

3 COURSES £16.75 INCL V.A.T