

# Christmas

at



Houghwood

## LUNCH & EVENING MENU

This menu is available Thursday to Sunday throughout December

**1 Course £19.50**

**2 Courses £27.50**

**3 Courses £35.00**

### Evenings with Live Entertainment

**Friday 5th December**

*Christmas Buffet - £35.00*

**Sensational Female Vocalist & Soul Singer  
Rebekah Wallace**

**Saturday 6th December**

*3 Course Christmas Menu - £35.00*

**Soul & Motown Singer  
Norman Anthony**

**Friday 12th December**

*Christmas Buffet - £35.00*

**Soul & Motown Singer  
Norman Anthony**

**Saturday 13th December**

*3 Course Christmas Menu - £35.00*

**Quality Blend of Soul & Motown Classics  
With P. J. Morris**

### Afternoons with Live Entertainment

**Saturday 6th December**

*Festive Afternoon Tea - 1.00pm*

**Fabulous Female Vocalist Olivia Parr  
£22.50 (or £29.50 with Prosecco)**

**Sunday 7th December**

*1, 2 or 3 Course Lunch*

**Amazing Female Vocalist  
Claudia Thompson**

**Saturday 13th December**

*Festive Afternoon Tea - 1.00pm*

**Fabulous Female Vocalist Olivia Parr  
£22.50 (or £29.50 with Prosecco)**

**Sunday 14th December**

*1, 2 or 3 Course Lunch*

**Fabulous Male Vocalist James Norton  
Singing between 2.00-5.00pm**

**Christmas Eve - Wednesday 24th December**

*12.00noon to 6.00pm*

*1, 2 or 3 Course Lunch*

**Fabulous Male Vocalist James Norton  
Singing between 2.00-5.00pm**

**Please ring Houghwood Office for Opening Times**

Billinge Hill, Crank Road, Crank, St Helens, WA11 8RL  
01744 894754 [office@houghwoodgolf.co.uk](mailto:office@houghwoodgolf.co.uk)



## STARTERS



### **Smoked Haddock Fishcake**

curried lemon mayo

### **Classic French Onion Soup**

glazed gruyère cheese en croûte (GFO)

### **Chicken Liver Pate**

ciabatta croûte, pear & apple chutney (GFO)

### **Baked Mushroom**

goat's cheese and caponata (V)(VEO)(GF)

## MAIN COURSES

### **Roast Breast of Turkey**

sage & onion stuffing, cranberry sauce, pig in blanket (GFO)

### **Braised Beef**

bourguignon sauce

### **Pan Fried Medallions of Tenderloin of Pork**

maple mustard glaze, cider apple cream sauce (GFO)

### **Pan Fried Fillet of Seabass**

white wine velouté (GF)

### **Mixed Mushroom Risotto**

garlic bread (V)(VE)

*All served with creamy mash, roast potatoes and seasonal vegetables*

## DESSERTS

### **Christmas Pudding**

brandy sauce

### **Orange & Cinnamon Crème Brûlée**

homemade shortbread biscuit (GFO)

### **Apple Tarte Tatin**

vanilla ice cream

### **Chocolate Truffle Brownie Torte**

vegan ice cream (V)(VE)(GF)

### **Regional British Cheeses**

celery, apple, pear chutney & crackers  
(supplement £7.50)



*(V) Vegetarian (VE) Vegan (VEO) Vegan Option  
(GF) Gluten Free (GFO) Gluten Free Option*

