

# New Years Eve

£34.95pp

Sunday 31st December

5pm - 9pm

No. required

## SCOTCH BROTH

with rustic bread & butter

## THAI PORK RIBS

honey and sesame dressing

## KEDGEREE FISHCAKE

served with a horseradish crème fraiche

## PARMESAN CHOUX BUN

filled with chestnut mushrooms in a rich Madeira gravy

## TRADITIONAL HAGGIS WITH A WHISKY DRAM

## BOURBON GLAZED SHORT RIB OF BEEF

## SUPREME OF CHICKEN

with a pink champagne sauce

## BAKED WILD SALMON

with roasted Mediterranean vegetables

## DUCK CONFIT

with caramelised red onion and a Seville orange Jus

## WILD MUSHROOM LASAGNE

served with crispy salad and sliced garlic bread

## CRANACHAN

traditional Scottish dessert of toasted oats, malt whisky,  
fresh raspberries & chantilly cream

## BANOFFI COOKIE CRUST CHEESECAKE

## RICH CHOCOLATE SPONGE PUDDING SERVED WITH CUSTARD

## CONTINENTAL CHEESE BOARD WITH OATCAKES

## SHOT GLASS DESSERT TRIO

triple choc, raspberry & almond, passion fruit & vanilla mousses

# BOOKING FORM

CHRISTMAS MENUS AVAILABLE  
MONDAY 27TH NOVEMBER 2017 TO  
MONDAY 1ST JANUARY 2018

NAME	
NO. IN PARTY	
DATE	TIME
TEL	
EMAIL	
SPECIAL REQUIREMENTS	

### ADDITIONAL INFORMATION

A non-refundable deposit of £5 per person & a pre-order is required  
on all bookings of eight or more.

*Every Party Booking of eight or more from  
the Christmas Evening Menu made before  
Sunday 12th November will receive  
a Free bottle of Prosecco on the evening*

*Every Diner who books an Evening Table before  
Sunday 11th November will receive a Voucher to be  
used in January for a Two For One Steak Deal !*

.....  
*Live Entertainment  
Every Friday  
in December!*  
.....

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*Merry  
Christmas*



# Christmas Fayre Lunch

1 Course £8.95 • 2 Course £10.95  
3 Course £12.95

available Monday 27th November  
to Monday 1st January 12noon - 4pm

	No. required
HOMEMADE CREAM OF VEGETABLE SOUP	<input type="checkbox"/>
PRAWN COCKTAIL	<input type="checkbox"/>
HOMEMADE MASALA CHICKEN PÂTÉ	<input type="checkbox"/>
SMOKEY BBQ CHICKEN WINGS	<input type="checkbox"/>
.....	
TRADITIONAL ROAST TURKEY	<input type="checkbox"/>
BEER BATTERED FISH & CHIPS	<input type="checkbox"/>
MULLED BEEF CASSEROLE	<input type="checkbox"/>
CHARGRILLED PORK LOIN STEAKS WITH APPLE JUS	<input type="checkbox"/>
HOMEMADE THREE CHEESE QUICHE	<input type="checkbox"/>
.....	
APPLE & CINNAMON CRUMBLE	<input type="checkbox"/>
TRADITIONAL CHRISTMAS PUDDING with homemade brandy sauce	<input type="checkbox"/>
ICE CREAM SUNDAE	<input type="checkbox"/>
LEMON CURD CHEESECAKE	<input type="checkbox"/>

# Christmas Fayre Evening

2 Course £16.95 • 3 Course £19.95

available Monday 27th November  
to Monday 1st January 4pm - 9pm

	No. required
CREAM OF VEGETABLE SOUP HERB CROUTONS served with crusty bread and butter	<input type="checkbox"/>
MELON AND PARMA HAM PLATTER	<input type="checkbox"/>
MARSALA CHICKEN LIVER PÂTÉ served with warm toast & homemade chutney	<input type="checkbox"/>
MORECAMBE BAY SHRIMP cooked in jersey butter & fresh garlic served with crusty bread	<input type="checkbox"/>
POACHERS PUDDING Yorkshire pudding filled with home roasted beef & rich gravy	<input type="checkbox"/>
.....	
ROAST NORFOLK TURKEY cranberry sauce, stuffing, bacon and chipolata roll	<input type="checkbox"/>
BRIE CRANBERRY AND RED ONION TART	<input type="checkbox"/>
CRISPY BELLY PORK served on mash and a apple and calvados jus	<input type="checkbox"/>
CORN FED CHICKEN SUPREME WITH A CHABLIS SAUCE	<input type="checkbox"/>
SMOKED HADDOCK creamed potatoes, mustard and mornay sauce	<input type="checkbox"/>
.....	
NEW YORK BAKED CHEESECAKE, WINTER BERRIES	<input type="checkbox"/>
TRADITIONAL CHRISTMAS PUDDING AND BRANDY SAUCE	<input type="checkbox"/>
CHOCOLATE BROWNIE, HONEYCOMB ICE CREAM	<input type="checkbox"/>
STICKY TOFFEE PUDDING WITH CUSTARD	<input type="checkbox"/>
ETON MESS ICE CREAM SUNDAE	<input type="checkbox"/>

# Boxing Day

2 Course £16.95 • 3 Course £18.95

Tuesday 26th December

	No. required
CREAM OF VEGETABLE SOUP with herby croutons and crème fraiche	<input type="checkbox"/>
BURY BLACK PUDDING Stilton and Granny Smith's apple sauce	<input type="checkbox"/>
CHARENTAIS MELON PEARLS with a winterberry compote	<input type="checkbox"/>
HOMEMADE MACKEREL PÂTÉ fresh lemon, horseradish and ciabatta	<input type="checkbox"/>
PULLED PORK CROQUETTES frizee salad and honey bourbon dressing	<input type="checkbox"/>
.....	
HOME ROASTED GAMMON honey and mustard glaze and fresh parsley sauce	<input type="checkbox"/>
ATLANTIC COD FILLET in San Miguel batter, chunky chips and minted mushy peas	<input type="checkbox"/>
ROAST NORFOLK TURKEY cranberry sauce, stuffing bacon and chipolata roll	<input type="checkbox"/>
MUSHROOM, BRIE AND CRANBERRY WELLINGTON with a Madeira sauce	<input type="checkbox"/>
12OZ RUMP {E5 SUPP} grilled tomato, mushroom, onion rings	<input type="checkbox"/>
RED THAI CHICKEN CURRY with pilau rice and naan bread	<input type="checkbox"/>
.....	
BRAMLEY APPLE CRUMBLE WITH CRÈME ANGLAISE	<input type="checkbox"/>
RICH BELGIAN CHOCOLATE TART WITH VANILLA ICE CREAM	<input type="checkbox"/>
RASPBERRY AND HAZELNUT ROULADE WITH CHANTILLY CREAM	<input type="checkbox"/>
RUM AND RAISIN RICE PUDDING	<input type="checkbox"/>
HONEYCOMB ICE CREAM	<input type="checkbox"/>

# Christmas Day

£55.95pp

Monday 25th December

	No. required
HOMEMADE ROASTED VEGETABLE SOUP served with crusty rustic bread	<input type="checkbox"/>
INDIVIDUAL CAMEMBERT rosemary and garlic studs & hazelnut and raisin breadsticks	<input type="checkbox"/>
HAM HOCK AND PEA TERRINE with toasted sourdough and homemade piccalilli	<input type="checkbox"/>
SALMON RAVIOLI garnished with samphire, basil oil & Sicilian lemons	<input type="checkbox"/>
MINI VENISON COTTAGE PIE with caramelised root vegetables	<input type="checkbox"/>
.....	
ROAST NORFOLK TURKEY cranberry sauce, stuffing, bacon and chipolata roll	<input type="checkbox"/>
PAN-FRIED BARBARY DUCK BREAST cherry and kirsch jus	<input type="checkbox"/>
RIB OF BEEF homemade Yorkshire pudding red wine gravy	<input type="checkbox"/>
POACHED LEMON SOLE FILLET with a lobster and chablis sauce	<input type="checkbox"/>
BEETROOT, RED ONION AND GOATS CHEESE TART	<input type="checkbox"/>
.....	
INDIVIDUAL CHRISTMAS PUDDING WITH BRANDY SAUCE	<input type="checkbox"/>
CHEESE PLATTER homemade chutney, grapes and celery	<input type="checkbox"/>
BAILEYS CRÈME BRULEE	<input type="checkbox"/>
CHOCOLATE AND ORANGE DELICE rich chocolate mousse flavoured with Seville oranges and cointreau	<input type="checkbox"/>
RASPBERRY AND WHITE CHOCOLATE MINI MERINGUES	<input type="checkbox"/>