





# Victorian Christmas Feast


£13.50 A HEAD



## STARTERS




- Home-made Fish Cakes with Parsley, served with lemon and tartar sauce
- Homemade Seasonal Festive Soup served with wholemeal bread and butter 
- Homemade Chicken Liver and Herb Pate, served with red onion marmalade and toasted ciabatta bread
- A warming glass of festive Mulled Wine 

## MAINS

- Succulent Turkey roasted in a maple syrup and orange marinade served with “pigs in blankets”, roast gravy and stuffing
- Tender Roast Beef in red wine and wholegrain mustard marinade, served with homemade Yorkshire pudding and gravy
- Homemade Mushroom and Cranberry Wellington 

SIDE DISHES SERVED WITH MAIN MEAL INCLUDE ROASTED POTATOES IN ROSEMARY, NEW POTATOES, FRESH MARKET VEGETABLES, BRUSSELS SPOUTS AND WALNUTS

## PUDDINGS

- Traditional Christmas Pudding, served with homemade brandy cream 
- Homemade Satsuma Cheesecake, served with whipped cream 
- Homemade Chocolate Mousse, served with whipped cream 

TO BOOK YOUR PARTY, PLEASE USE THE ATTACHED BOOKING FORM AND RETURN IN PERSON OR BY EMAIL AS SOON AS POSSIBLE  
FREE AND EXCLUSIVE USE OF THE SNUG IS AVAILABLE FOR PARTIES OF 12 OR MORE (MAX CAPACITY: 16)  
LARGER BOOKINGS (UP TO 30) ALSO AVAILABLE ON ENQUIRY  
BOOKINGS MUST BE PLACED AT LEAST FIVE DAYS BEFORE

**THE LASS O'GOWRIE, 36 CHARLES STREET, MANCHESTER M1 7DB**

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***'BEST PUB' in the Manchester Food & Drink Awards 2009***

