





# Victorian Christmas Feast

£13.50 A HEAD



## STARTERS

Festive Homemade Parsnip Soup   
Homemade Lass Pork Pie, with Cranberry Jelly  
A glass of piping hot Mulled Wine 



## MAINS

**THE CLASSIC BRITISH CARVERY**  
Roasted Norfolk Turkey with a festive glaze  
British Roasted Pork marinated with cinnamon & cloves  
Homemade Nut Roast with cranberries 

*\* ALL served from the carvery and accompanied by stuffing, pigs in blankets, roasted parsnips and butternut squash, buttered peas and carrots, boiled potatoes, & herb infused potatoes*

## PUDDINGS

Traditional Christmas Pudding with Brandy Cream   
Lass Fresh Cream Sherry trifle   
A glass of Vintage Port with Mince Pie and Brandy 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**

