



Festive Menu 2018

Starters

White Bean & Parsnip Soup	Roast Hazelnuts & Honey (V) (GF)
Homemade Chicken Liver Pate	Cumberland Sauce, Toasted Brioche, Roquette Salad
Red Onion & Thyme Tart Tatin	Glazed Goats Cheese & Pear Syrup, Watercress (V)
Smoked Salmon “Smørrebrød”	Horseradish Cream Cheese, Dill Pickles, Mustard, Cucumber & Radish
Crispy Corned Beef Hash Cake	Poached Egg, Homemade Brown Sauce

Mains

Stuffed Turkey Breast	Confit Turkey Leg Croquette, Roast Potatoes, Pigs in Blankets, Roast Root Veg, Caramelised Onion Puree, Gravy
Confit Duck Leg	Braised Red Cabbage, Parsnip Puree & Red Current Sauce
Clarkson’s Gammon	Black Pudding Fritter, Pineapple Chutney, Fried Hens Egg & Peas Pudding Chips
Roast Irish Cod	Smoked Bacon & Brussel Sprouts, Pine Nuts, Raisins, Creamed Potatoes, Red Wine Jus
Roast Butternut Squash	Parmesan Pollenta Cake, Root Veg, Puy Lentils, & Red Wine Gravy (V)

Desserts

Spice Apple Trifle	Mulled Cider Jelly, Nutmeg Custard, Maple Glazed Pecans, Spiced Apple Donut (GF)
Vanilla Crème Brûlée	Gingerbread Biscuit
Millionaire Cheesecake	Shortbread Base, Caramel, Chocolate & Fudge Pieces
Sticky Toffee Christmas Pudding	Brandy Cream
Boozy Bread & Butter Pudding	Rum Custard
Selection of Local British Cheese	Homemade Chutney, Crackers, Poached Apricots (£3 supp)

Please inform us if you have any food allergies when ordering your meals

The Wayfarer | 01257 464600 | info@wayfarerparbold.co.uk



Festive Prices 2018

Price Band A	Price Band B	Price Band C	Price Band D
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		Lunchtime		Dinnertime	
Sat	1 st	£18	£23	£22	£27
Sun	2 nd	£18	£23	£18	£23
Mon	3 rd	£15	£20	£15	£20
Tues	4 th	£15	£20	£18	£23
Wed	5 th	£15	£20	£18	£23
Thurs	6 th	£15	£20	£18	£23
Fri	7 th	£18	£23	£22	£27
Sat	8 th	£18	£23	£22	£27
Sun	9 th	£18	£23	£18	£23
Mon	10 th	£15	£20	£18	£23
Tues	11 th	£15	£20	£18	£23
Wed	12 th	£18	£23	£20	£25
Thurs	13 th	£18	£23	£20	£25
Fri	14 th	£18	£23	£22	£27
Sat	15 th	£18	£23	£22	£27
Sun	16 th	£18	£23	£18	£23
Mon	17 th	£18	£23	£20	£25
Tues	18 th	£18	£23	£20	£25
Wed	19 th	£18	£23	£20	£25
Thurs	20 th	£20	£25	£22	£27
Fri	21 st	£20	£25	£22	£27
Sat	22 nd	£18	£23	£22	£27
Sun	23 rd	£18	£23	£18	£23

Eccleston Brass Band expected to play carols Friday & Saturday evenings

Live music every Friday

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Festive Pre-Order Form 2018

DATE	
TIME	
NAME	
COVERS	
RESTURANT	
STARTERS	
SOUP	
PATE	
TART TATIN	
SMOKED SALMON	
HASH CAKE	
MAINS	
TURKEY	
DUCK LEG	
GAMMON	
ROAST COD	
BUTTERNUT SQUASH	
DESSERTS	
APPLE TRIFLE	
BRULEE	
CHEESECAKE	
STICKY TOFFE XMAS PUD	
BREAD & BUTTER PUD	
CHEESE BOARD (£3 SUPP)	
Notes	



Christmas Day 2018

£75 per person

Starters

Spiced Parsnip & Lentil Soup	Mini Pakora (V) (GF) (Ve)
Homemade Duck Liver Parfait	Caramelised Onion Butter, Toasted Brioche, Port Red Onion Chutney & Roquette
Roast Butternut Squash Strudel	Toasted Pecan Nuts, Maple Syrup, Blue Cheese Cream (V)
Smoked Salmon & Prawn Cocktail	Bloody Mary Dressing, Avocado, Wasabi & Spring Onions
Venison Carpaccio	Sweet 'n' Sour Beetroot, Celeriac Puree, Candid Walnuts, Celery Crisp

Mains

Stuffed Turkey Breast	Confit Turkey Leg Croquette, Roast Potatoes, Pigs in Blankets, Roast Root Veg, Caramelised Onion Puree, Gravy
Classic Beef Wellington	Parsnip Puree, Dauphinoise Potatoes, Wilted Kale, Red Wine Jus
Pan Fried Halibut	Potato Rosti, Wild Mushrooms & Brown Shrimp, Ragout Samphire & Red Wine Jus
Chestnut & Pistachio Nut Roast	Fondant Potato, Chantey Carrots, Roast Shallots & Gravy (V)
Slow Roast Pork Belly	Sweet Potato Purée, Black Pudding Fritter & Plum Sauce

Desserts

Spice Apple Trifle	Mulled Cider Jelly, Nutmeg Custard, Glazed Pecan, Maple Syrup, Nuts & Spiced Apple Donut (GF)
Vanilla Crème Brûlée	Gingerbread Biscuit
Millionaire Cheesecake	Shortbread Base, Caramel, Chocolate & Fudge Pieces
Boozy Bread & Butter Pudding	Rum Custard
Sticky Toffee Christmas Pudding	Brandy Cream
Selection of Local British Cheese	Homemade Chutney, Crackers, Poached Apricots

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Christmas Day Pre-Order From 2018

CHRISTMAS DAY	
TIME	
NAME	
COVERS	
RESTURANT	
STARTERS	
SOUP	
PATE	
BUTTERNUT SQUASH STRUDEL	
SALMON & PRAWN COCKTAIL	
VENISON CARPACCIO	
MAINS	
TURKEY	
BEEF WELLINGTON	
HALIBUT	
NUT ROAT	
PORK BELLY	
DESSERTS	
APPLE TRIFLE	
BRULEE	
CHEESECAKE	
BREAD & BUTTER PUDDING	
STICKY TOFFEE XMAS PUD	
CHEESEBOARD	
Notes	