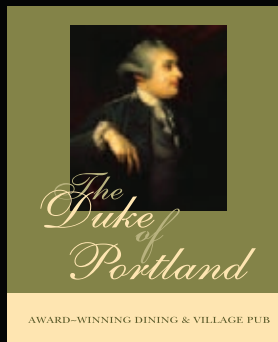


Festive Menus



VOTED NORTH WEST'S BEST GASTRO PUB

Morning Advertiser

Welcome to *The Duke of* Christmas at *Portland*

We feel this year we can offer you our finest menus yet;
all set in our newly refurbished dining rooms at Lach Dennis.

The atmosphere will be cosy Christmas; fireside drinking, lantern lit dining using the finest local produce; served with an unmatched Cask Ale and Wine selection.

This year we are offering a three course Christmas Party Menu from £19.95 per person.

We will also be offering our full à la carte menu with daily specials throughout December.

Please come and join us at the Duke for a truly memorable time.

Christmas Party Menu served
December 1st - 23rd.
(excluding Sundays)



Voted one of the UK's

TOP 10
Pubs

As recommended by
THE TIMES

Voted
**BEST USE
OF LOCAL
PRODUCE**

Cheshire Food
& Drink Festival

Voted Cheshire
**PUB OF
THE YEAR**

Cheshire Food
& Drink Festival

Christmas Celebration Menu

Starter

Butternut squash and sweet potato soup (v)

Served with rustic bread and butter.

Stilton and walnut mushrooms (v)

Roasted with garlic and stuffed with herbs and Stilton. Served with basil oil.

Local game terrine

Sourced from local shoots. Served with our home-made Christmas spiced chutney and wholemeal toast.

Main Course

Troutbeck Farm bred turkey from Cumbria

Bacon-wrapped Cumberland sausage, fresh sage stuffing, mulled cranberries, pan gravy, dripping roasties, root vegetables and seasonal greens.

Braised beef 'Au Poirve'

Local farm beef slowly cooked and served in a rich peppercorn sauce.
Served with parmentier potatoes and roast carrots.

Oven-roasted haddock topped with Welsh rarebit gratin

Beautiful fresh fish topped with tangy Welsh rarebit. Served with new potatoes and seasonal greens.

Mushroom and chestnut Bourguignon pie (v)

Button mushrooms cooked in a traditional burgundy style with lots of red wine, rosemary and button onions, topped with a shortcrust pastry and served with roast carrots and mash.

Dessert

Classic crème brûlée

Using double-cream, Madagascan vanilla pods topped with glazed caramel.

Christmas pudding

With sumptuous winter fruit bathed in Christmas spice and served with brandy sauce.

A selection of Artisan cheeses

Served with home-made chutney.

Coffee and hazelnut cheesecake

Mascarpone with Kahula cream sauce.

Set price for three courses

Lunch. Monday to Friday £19.95

Dinner. Monday to Thursday £22.50 / Friday & Saturday £24.95

Sunday. Traditional English Sunday lunch

Parties of 8 or more a 10 % service charge will be applicable.

(v) Suitable for vegetarians



Christmas Eve

Thursday 24th December

On this special night of the year why not come and join us and let us help you start your Christmas celebrations in style.

Our specials board will include tempting dishes full of festive cheer. Complimentary homemade mince pies and mulled wine will be offered to all our guests on Christmas Eve as a thank you for spending this special time with us.



Christmas Day Menu

£65.00 per person

Children up to
12 years old half-price

A stylish and unique occasion.

Champagne cocktails on arrival by the open fire from 12 noon followed by lunch in the sumptuous restaurant surroundings. The menu will be the finest local produce, cooked to order... a truly special day. Arrival from 12 noon onwards.

Starter

Classic French onion soup (v)

Slowly cooked onions, simmered to a hearty broth, topped with a gratinated gruyere cheese, baguette croûte.

Finest Scottish smoked salmon

Classically served with citrus mayonnaise, shallot relish and home-baked bread.

Seasonal fresh melon (v)

With Autumn fruit compote and blackcurrant sorbet.

Main Course

Troutbeck Farm bred turkey from Cumbria

Bacon-wrapped Cumberland sausage, fresh sage stuffing, mulled cranberries, pan gravy, dripping roasties, root vegetables and seasonal greens.

Carved sirloin of Ken Webb's Peover beef

Classic red wine chasseur sauce, smoked bacon and button mushrooms, dauphinoise potatoes and roast carrots.

Mushroom and chestnut Bourguignon pie (v)

Button mushrooms cooked in a traditional burgundy style with lots of red wine, rosemary and button onions, topped with a shortcrust pastry and served with roast carrots.

Dessert

Christmas pudding

With sumptuous winter fruit bathed in Christmas spice and served with brandy cream.

Chocolate tart

Served warm from the oven with strawberry coulis and clotted cream.

Classic crème brûlée

Using double-cream, Madagascan vanilla pods topped with glazed caramel.

A selection of artisan cheeses from the North West's finest producers

Duke of Portland's Christmas spiced chutney, biscuits and home made bread.

Boxing Day Menu

After the success of last year, we intend to offer a similar day of activities. We will be open early for breakfast, hot coffee and tea for early risers, walkers and riders.

From 12 noon we will be serving a hearty selection of dishes from venison casserole to steak sandwiches and a full à la carte menu. All of course using the finest local ingredients cooked by our award-winning chefs.

We will also have an extended range of superb cask ales on offer throughout the day as well as mulled wine and mince pies.

Booking is highly recommended for this very sociable day.

New Year's Eve Menu

To welcome in the New Year we will be offering an à la carte menu comprised of some of this year's old favourites together with some special dishes for this special night.

As usual, we encourage you all to use the pub in any way that you choose - either as a venue for dinner or drinks before a crazy night out on the town, as an intimate and romantic venue for you and your special guest or as a place to come and welcome in the new year with a group of friends.



Booking Form (for parties of 6 or more)

Name of booking:

.....
.....

Contact name:

.....
.....

Contact address:

.....
.....

Contact telephone day:

.....
.....

Contact telephone evening:

.....
.....

E-Mail:

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Number in party:

Date booking required:

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Preferred time of booking:

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Deposit amount enclosed £

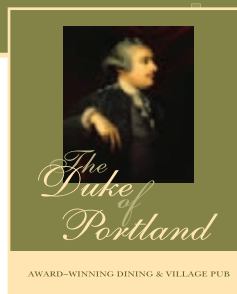
£10.00 per head

Cheques to be made payable to La Belle Époque Ltd. Refunds will not be given.
However every effort will be made to try and transfer bookings to another suitable date.

Today's date:

Signature:

.....
.....



Christmas Celebration Menu Pre-order Form

	Tick		Quantity required
Set price for three courses	<input checked="" type="checkbox"/>	Butternut Squash soup	<input type="checkbox"/>
Lunch		Stilton Mushrooms	<input type="checkbox"/>
Monday to Friday - £19.95	<input type="checkbox"/>	Local Game Terrine	<input type="checkbox"/>
Dinner		Roast Turkey Breast	<input type="checkbox"/>
Monday to Thursday - £22.50	<input type="checkbox"/>	Braised Beef	<input type="checkbox"/>
Friday & Saturday - £24.95	<input type="checkbox"/>	Oven Roasted Haddock	<input type="checkbox"/>
Sunday		Mushroom Pie	<input type="checkbox"/>
Traditional English Sunday Lunch	<input type="checkbox"/>	Christmas Pudding	<input type="checkbox"/>
		Crème Brûlée	<input type="checkbox"/>
		Chocolate and Hazelnut Cheesecake	<input type="checkbox"/>
		Artisan cheeses	<input type="checkbox"/>

Christmas Day

Christmas Day

(Adult) £65.00

(Children up to 12 years old) £32.50

A pre-order is only required for parties of six or more.
A separate booking form is available on request.

Booking Procedures/Terms & Conditions

To book any of our festive experiences simply call the restaurant to check availability, and then fill in the attached booking form or call **01606 46264** or e-mail info@dukeofportland.com

We will be happy to answer any queries or make a provisional reservation for you. All provisional bookings will be held for 10 working days. Within that time a deposit (non-refundable or transferable) of £10.00 per person is requested to confirm the booking (except Christmas Day which requires full payment). Please note: Should numbers decrease deposits are non-refundable or transferable against any balance or bar account. Provisional bookings will not be held longer than 10 working days. After this time, the reservation will automatically be cancelled. Deposits to be paid by cheque for the amount of £10.00 per person.

Please send your deposit with your booking form to:

Iain Barsby, Duke of Portland, Penny's Lane, Lach Dennis, Cheshire CW9 7SY

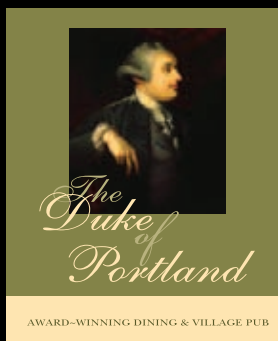
Table/dining room allocations are at the discretion of the manager. We reserve the right to re-allocate parties with reduced numbers to a smaller dining room. Any increases in party numbers can be accommodated within 48 hours notice (subject to availability) before your booking, if accompanied by full payment. Unless an account facility has been pre-arranged, all additional costs must be paid on departure. Please ask for the details of our account facilities if required at the time of booking. The host of the party will be held liable for any damage to the property or to articles on the property.

To book or for enquiries,
please call on **01606 46264**
or e-mail: info@dukeofportland.com

The brochure is also accessible on www.dukeofportland.com

Please note: for all parties of 30 or more, guests must choose the same item on the menu for each course.

For a Festive
Menu brochure for
the Belle Époque
please visit
www.thebelleepoque.com
or call
01565 633060.



Penny's Lane, Lach Dennis, Cheshire CW9 7SY.
Tel: 01606 46264

www.dukeofportland.com Email: info@dukeofportland.com