



RESTAURANT WITH ROOMS

CHRISTMAS
2025

LIVE



Michael Bublé

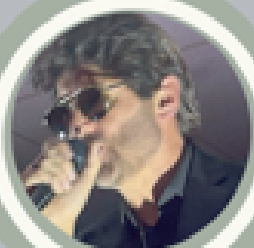
Tribute Show

Fri 28.11.2025

Kay O'Neill

Disco Divas, Funk & Soul

Sat 29.11.2025



George Michael

Tribute Show

Fri 5.12.2025

Elvis

Tribute Show

Sat 6.12.2025



Will Edgar

The Voice Runner Up

Fri 12.12.2025

MUSIC



Fleetwood Mac

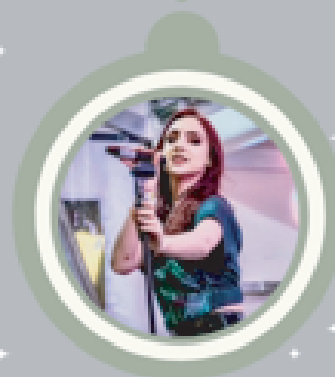
'The Chain' Tribute Act

Sat 13.12.2025

Melanie Waite

Motown & Rock 'n' Roll

Fri 19.12.2025



Max Peters

Christmas Party Classics

Sat 20.12.2025



CHRISTMAS PARTY MAGIC



★ Make your Christmas party extra special, with no additional cost for entertainment!

★ For group bookings over 6 guests, please call us on 01704 822 040

BOOK NOW

Party Booking Form

ALLERGIES OR INTOLERANCES

Please speak to a member of our team if you have a food allergy or intolerance.

In some cases, dishes can be modified to accommodate dietary requirements.

Food allergens in some of our dishes include:

Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Seafood

NAME

ADDRESS

..... POST CODE

EMAIL

CONTACT TEL

DATE OF PARTY TIME

NO. OF GUESTS DEPOSIT
ENCLOSED

NAME	STARTER	MAIN	DESSERT

Please submit your menu choices a minimum of two days prior to your party.

A £10pp deposit is required for Christmas Day & New Year's Eve.

Full payment required by 1st November and menu choices to be ordered
by 1st December. £5pp deposit required for the party menu.

CHRISTMAS PARTY

Served 24th November - 24th December and 27th - 30th December

ROASTED RED PEPPER AND TOMATO SOUP

Topped with herb croutons and basil oil served with warm Lancashire Bread House bloomer (V)(VE & GF options available)

CHICKEN LIVER AND COGNAC PÂTÉ

Smooth chicken liver pâté with a red onion, blackberry and port chutney, dressed leaves and toasted bloomer (GF available)

ROASTED FIELD MUSHROOM

Topped with a Lancashire cheese rarebit served on a toasted Ciabatta and Napoli sauce (GF & VE option available)

GRILLED BLACK PUDDING

Crushed new potatoes, spiced red onion and apple chutney, apple puree and redcurrant jus

DUO OF SEAFOOD

Poached salmon and prawns bound in a lemon and chive mayonnaise, topped with baby caper, shallot and cucumber pickle served with dressed leaves and brown bloomer (GF option available)

MEDITERRANEAN VEGETABLE, SUNDRIED TOMATO AND BASIL ARANCINI

Bread crumbed and deep fried until golden served with basil pesto and balsamic glaze (V)

ROAST TURKEY BREAST

Served with cranberry sage and sausage meat stuffing, pigs in blankets, roast potatoes and rich gravy (GF available)

ROASTED SALMON SUPREME

With crushed new potatoes and a shallot, pea and tarragon cream sauce (GF)

CHICKEN BREAST

Roast chicken breast served with dauphinoise potatoes and a baby onion, pancetta and thyme jus (GF available)

8OZ SIRLOIN STEAK

Cooked to your liking served with roasted cherry vine tomatoes, dressed leaves, hand cut chips and a creamy peppercorn sauce (GF option available) £6 supplement

STUFFED PORK BELLY

Slow braised pork belly stuffed with white onion, apple and apricots, served with mashed potato and cider jus (GF available)

BUTTERNUT SQUASH AND BEETROOT WELLINGTON

Butternut squash and beetroot in a rich red onion and balsamic chutney, encased in crisp puff pastry. Served with herb roasted baby potatoes and a rich red wine sauce (VE)

All served with seasonal vegetables unless otherwise stated

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

VANILLA CRÈME BRÛLÉE

Served with homemade biscuit (GF if served with meringue)

PLAIN AND SIMPLE ICE CREAM

Vanilla, chocolate or strawberry served with sugar wafers (GF available)

LEMON MERINGUE SUNDAE

Meringue shards, Chantilly cream, rich lemon curd and vanilla ice cream (GF)

SPICED STICKY TOFFEE AND ORANGE PUDDING

Butterscotch sauce and vanilla custard

BELGIAN CHOCOLATE AND BAILEYS CHEESECAKE

Served with vanilla ice cream

SUNDAY TO THURSDAY | 12 noon - 8.45pm | 2 COURSES £28pp | 3 COURSES £32pp

FRI / SAT & CHRISTMAS EVE | 12 noon - 8.45pm | 2 COURSES £35pp | 3 COURSES £38pp

£5 pp deposit required to secure booking. Pre-orders required for parties of 8 or more at least 2 working days prior to party

CHRISTMAS DAY

Two sittings served at 12 noon or 2.45 pm

HONEY ROASTED PARSNIP AND APPLE SOUP

Topped with apple shards and parsnips crisp. Served with warm bloomer (V) (VE & GF available)

HOT-SMOKED SALMON FILLET

Hot-smoked salmon fillet served with tartare potato cake and a lemon butter sauce and a soft poached egg (GF)

POACHED PEAR AND GOATS CHEESE TIAN

Whipped goat's cheese topped with a port poached pear, dressed rocket and candied walnuts (V)

CONFIT CHICKEN

Confit chicken leg, served with an onion bhaji and mildly spiced curried velouté. Topped with a red pepper, shallot and sultana salsa finished with micro coriander

TRIO OF MELON PLATTER

Honeydew, cantaloupe and watermelon served with tropical fruits, pineapple salsa and Saville gin sorbet (VE & GF)

ROAST TURKEY BREAST

Served with cranberry, sage and sausage meat stuffing, pigs in blankets, roast potatoes and rich gravy (GF available)

DUO OF DUCK

Honey glazed duck breast served pink, with a pulled duck and vegetable spring roll, dauphinoise potato, tender stem broccoli, roasted plums, port and redcurrant jus (GF available)

WILD MUSHROOM AND TRUFFLE TARTLET

Crisp puff pastry case filled with small Sautéed wild mushrooms and spinach topped with toasted pine nuts and truffle oil, served with herb roasted potatoes and sautéed green beans (V) (VE option available)

8OZ SIRLOIN STEAK

Cooked medium, served roasted cherry vine tomatoes, sautéed baby button mushrooms in a garlic and parsley butter, hand cut chips and a port and Blacksticks Blue cheese sauce (GF)

BAKED COD LOIN

Topped with a chorizo crumb, served on a leek and potato rosti, sautéed chorizo and baby scallops, baby leeks and a champagne butter sauce (GF available)

All served with seasonal vegetables unless otherwise stated

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

VANILLA CRÈME BRÛLÉE

Served with salted caramel and white chocolate shortbread biscuits (GF if served with meringue)

PLAIN AND SIMPLE ICE CREAM

Vanilla, chocolate or strawberry served with sugar wafers (GF available)

LEMON MERINGUE SUNDAE

Meringue shards, Chantilly cream, rich lemon curd and vanilla ice cream (GF)

SPICED STICKY TOFFEE AND ORANGE SPONGE

Butterscotch sauce and vanilla custard

BELGIAN CHOCOLATE AND BAILEYS CHEESECAKE

Served with vanilla ice cream

£115 PER PERSON | CHILDREN UNDER 12 £50pp | CHILDREN UNDER 5 £25pp

£10 deposit required to secure booking. Full payment by 1st November and order choices by 1st December.

Deposits are non refundable or transferable

NEW YEAR'S EVE

Gala Dinner

with



BEE GEES TRIBUTE

This New Year's Eve, step into the shimmering world of the Bee Gees and boogie into 2026 with the sound of Barry Gibb performed by Andrew Marx

Enjoy 5 exceptional courses, disco dancing and a traditional toast at midnight!

[BOOK NOW](#)

NEW YEAR'S EVE EARLY

Arrival 5.00pm | Carriages by 7.00pm

ROASTED RED PEPPER AND TOMATO SOUP

Topped with herb croutons and basil oil served with warm Lancashire Bread House bloomer
(V)(VE & GF alternative available)

CHICKEN LIVER AND COGNAC PÂTÉ

Smooth chicken liver pâté with a red onion, blackberry and port chutney
and toasted bloomer (GF available)

ROASTED FIELD MUSHROOM

Topped with Lancashire cheese rarebit served on a toasted croute and Napoli sauce
(V) (GF & VE option available)

GRILLED BLACK PUDDING

Crushed new potatoes, spiced red onion and apple chutney, apple purée and a redcurrant jus

DUO OF SEAFOOD

Poached salmon and prawns bound in a lemon and chive mayonnaise, topped with a baby caper,
shallot and cucumber pickle served with dressed leaves and brown bloomer (GF option available)

MEDITERRANEAN VEGETABLE, SUNDRIED TOMATO AND BASIL ARANCHINI

Bread crumbed and deep fried until golden
served with basil pesto and balsamic glaze (V)

DUO OF SLOW BRAISED LAMB

Slow braised lamb shoulder and a pulled lamb, black pudding and wholegrain mustard bon bon,
served with honey roasted root vegetables, dauphinoise potato and redcurrant jus

ROASTED SALMON SUPREME

With new potatoes and a shallot, pea and tarragon cream sauce (GF)

CHICKEN BREAST

Roast chicken breast served with dauphinoise potatoes and a baby onion, pancetta and thyme jus (GF available)

8OZ SIRLOIN STEAK

Cooked to your liking served with dressed leaves, roasted cherry vine tomatoes, dressed leaves,
hand cut chips and a creamy peppercorn sauce (GF option available) £6 supplement

STUFFED PORK BELLY

Slow braised pork belly stuffed with white onion, apple and apricots, served with mashed potatoes and cider jus (GF available)

BUTTERNUT SQUASH AND BEETROOT WELLINGTON

Butternut squash and beetroot in a rich red onion and balsamic chutney,
encased in crisp puff pastry. Served with herb roasted baby potatoes and red wine sauce (VE)

All served with seasonal vegetables unless otherwise stated

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

VANILLA CRÈME BRÛLÉE

Served with salted caramel and white chocolate shortbread biscuits (GF if served with meringue)

PLAIN AND SIMPLE ICE CREAM

Vanilla, chocolate or strawberry served with sugar wafers (GF available)

LEMON MERINGUE SUNDAE

Meringue shards, Chantilly cream, rich lemon curd and vanilla ice cream (GF)

SPICED STICKY TOFFEE AND ORANGE SPONGE

Butterscotch sauce and vanilla custard

BELGIAN CHOCOLATE AND BAILEYS CHEESECAKE

Served with vanilla ice cream

£45 PER PERSON

£10 deposit required to secure booking. Full payment by 1st November and order choices by 1st December.

Deposits are non refundable or transferable

NEW YEAR'S EVE GALA DINNER

Arrival 7.45 for 8.00pm | Carriages by 1.00am

Canapés & Prosecco

WILD MUSHROOM AND BRANDY SOUP

Topped with toasted chestnuts, served with warm bloomer (V) (GF & VE option available)

LANCASHIRE PLATTER

Ham hock rillette and black pudding and pork scotch egg, served with chunky piccalilli, honey mustard mayonnaise and Lancashire cheese and chive bread

SEAFOOD TERRINE

Poached salmon, king prawns, smoked trout and clams set in lemon, dill and baby caper consommé served chilled with toasted brown bloomer, dressed leaves and a homemade lemon mayonnaise (GF option available)

GOAT'S CHEESE AND BEETROOT TART

Crispy pastry case filled with red onion and beetroot compote, topped with glazed goat's cheese, finished with candied pistachios (V)

SORBET

Strawberry daiquiri topped with candied lime

DUO OF LAMB

Roasted lamb rump served pink, topped with Dijon mustard and mint crumb and a pulled lamb, black pudding and wholegrain mustard bon bon. Served with sautéed shallots, peas and pancetta, creamy dauphinoise potato and redcurrant jus (GF available)

CHICKEN BALLOTINE

Chicken breast stuffed with a lemon, thyme and chicken farce, wrapped in prosciutto and served with thyme roasted fondant potatoes, tender stem broccoli, honey glazed carrots and a thyme and redcurrant jus (GF available)

WILD MUSHROOM AND TRUFFLE TARTLET

Crisp puff pastry case filled with sautéed wild mushroom and spinach topped with toasted pine nuts and truffle oil, served with herb roasted potatoes and sautéed green beans (V)

BAKED COD LOIN

Pressed Bombay potato terrine, mussels, sun blushed tomatoes and spinach bound in a mildly spiced curried velouté and sautéed green beans. Topped with tempura mussels and coriander oil (GF available)

8OZ SIRLOIN STEAK

Cooked medium, served with roasted cherry vine tomatoes, sautéed baby button mushrooms in a garlic and parsley butter, crispy onion rings, hand cut chips and a pan of rich port and blue cheese sauce (GF)

ASSIETTE OF DESSERTS

Or

5 CHEESE PLATTER



Entertainment with 'Andrew Marx'
Bee Gees Tribute Act

£110 PER PERSON

£10 deposit required to secure booking. Full payment by 1st November and order choices by 1st December
Deposits are non refundable or transferable

CHRISTMAS CRACKER ACCOMMODATION PACKAGE

Available
24th November - 23rd December

Enjoy a three course dinner from Chef's Christmas Party Menu followed by a stay in a beautiful king-size or twin-bedded room. Round off your get away with a full English breakfast the following morning, cooked to your liking!

Mon - Thurs

£195 per couple / £145 solo

Fri & Sat

£200 per couple / £155 solo



Offer only available by booking directly
with our reservations team on

01704 822 040

A £10 deposit per person is required to secure bookings

www.RuffordArms.com

Make your party a night to remember!
Check our website for details of
entertainment for Friday & Saturday evenings
from 28th November - 20th December.

MERRY CHRISTMAS
&
BEST WISHES
FROM ALL THE TEAM
at
The Rufford Arms



  @theruffordarms

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