



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)

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## 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 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 a rich red wine sauce (VE)

**All served with seasonal vegetables unless otherwise stated**

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## 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 £40pp**

£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 GOAT'S 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 Seville gin sorbet (VE & GF)

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## 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 potatoes, tender stem broccoli, roasted plums, port and redcurrant jus (GF available)

## WILD MUSHROOM AND TRUFFLE TARTLET

Crisp puff pastry case filled with 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 with 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**

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## 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

**£120 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 ARANCINI

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

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## 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 potatoes 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**

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## 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*

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### **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)

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### **SORBET**

Strawberry daiquiri topped with candied lime

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### **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 potatoes 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)

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### **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](http://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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