

## Let us host your perfect Christmas Dinner!

Christmas meals at The Trackside must be pre-ordered. Simply fill out a copy of the form below and return it to The Trackside two weeks prior to your preferred date. A non-returnable deposit of £10 per head is required to secure your booking. Include details for each guest:

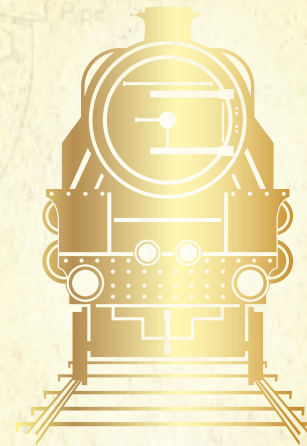
NAME	STARTER	MAIN	DESSERT

Contact name:

Telephone:

Email:

Preferred date:  Preferred time:



# THE TRACKSIDE

BOLTON ST STATION

## Christmas Menu 2022

We look forward to welcoming you.  
 From everyone in The Trackside team we hope you have  
 a very Merry Christmas and a Happy New Year!

www.eastlancsrailway.org.uk • 0333 320 2830  
 Bolton Street Station, Bolton Street, Bury BL9 0EY

Let us handle your Christmas dinner for you. We have a wide range of traditional winter warmers available to ensure that you can eat, drink and be merry in style.



Our incredible Christmas Meals will be served from

**1-24 December**

**12:00 – 2:30pm and  
5pm – 8pm**

**2 Courses**  
**£15.95 per person**

**3 Courses**  
**£19.95 per person**

## Starters

### Christmas Black Pudding Stack

Bury Black Pudding and Smoked Streaky Bacon on a Toasted Muffin, topped with Poached Egg and Creamy Stilton Sauce.

### Winter Root Vegetable Soup (Vegan)

Traditional Winter Root Vegetables, blended with a hint of Warm Spices, served with Rustic Sourdough Wedge.

### Smoked Salmon & Prawn Cocktail

Oak Smoked Salmon Flakes and Cold-Water Atlantic Prawns on a bed of Shredded Lettuce, topped with Marie Rose Sauce and served with a Lemon Wedge and Thick Sliced Brown Bread.

### Trio of Melon

Watermelon, Honey-Dew and Cantaloupe Melon, garnished with Fresh Mint and Raspberry Coulis.

## Mains

### Slow Braised Beef

Slow Braised Beef served with Horseradish Mash, Honey Glazed Parsnips, Brussel Sprouts, Tenderstem Broccoli, Carrot and Swede Puree, Roast Potatoes and a Red Wine and Onion Reduction.

### Roast Turkey

Hand Carved Turkey Crown, Creamy Mash, Roast Potatoes, Honey Glazed Parsnips, Brussel Sprouts, Tenderstem Broccoli, Carrot and Swede Puree, Pigs in Blankets and Homemade Stuffing Balls, served with Homemade Gravy.

### Poached Salmon Fillet

Salmon Fillet poached in Aromatics and served with Crushed Garlic New Potatoes, Buttered Tenderstem Broccoli and Brussel Sprouts, accompanied with a Prosecco Infused Lemon Butter Reduction.

### Vegan Nut Roast

Served with Creamy Mash, Roast Potatoes, Honey Glazed Parsnips, Sprouts, Tenderstem Broccoli, Carrot and Swede Puree, Stuffing Balls and Gravy.

## Desserts

### Trackside Cheese Board (£3.95 supplement)

Selection of Locally Sourced Cheeses, Chutneys, Fruits, Crackers and Breads.

### Traditional Christmas Pudding

Served with a Brandy Sauce.

### Festive Apple Crumble

Served with Custard.

### Christmas Chocolate Yule Log

Chocolate Yule Log, served with Vanilla Chantilly Cream and Chocolate Paint.