



To book please phone us on 01200 428964
or email simon@bashallbarn.co.uk

Christmas Events 2011

Friday 2nd December from 7.30 pm
3 courses and coffee with disco **£22.00**

Saturday 3rd December from 7.30 pm
3 courses and coffee with disco **£22.00**

Friday 9th December from 7.30 pm
3 courses and coffee with live band **£23.50**

Saturday 10th December from 7.30 pm
3 courses and coffee with live band **£23.50**

Friday 16th December 2011 from 7.30 pm
Fully booked

Saturday 17th December from 7.30 pm
3 courses and coffee with disco **£22.50**

Friday 23rd December from 7.30 pm
"Twist and Shout"

3 courses and coffee and twist the night
away to Beatles music **£23.50**

Silver Drink Package
£5.95

"Bucks Fizz"

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Glass of white or red wine

Gold Drinks Package
£8.75

"Bucks Fizz"

**

Glass of white or red wine

**

Baileys liqueur

All prices are per person. We require a 50% deposit on event bookings.
Full payment by the 1st December. All the above are non-refundable.

CHRISTMAS DAY AND BOXING DAY WE ARE CLOSED
FOR A WELL DESERVED REST

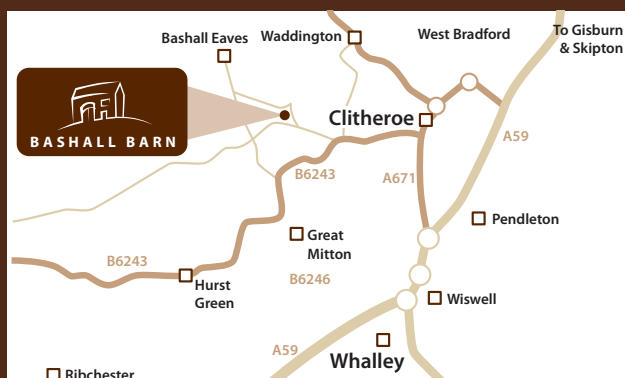
Open For New Years Eve & New Years Day

All prices are per person. (V) Vegetarian

We make food

Watch cows going moo, brewers making beer, ice cream being made, chefs and bakers at work.

- Restaurant
- Ice Cream Parlour
- Farm Shop
- Wine Shop
- Corporate and Gift Hampers
- Bowland Brewery
- Stones of Clitheroe
- Cakes 'u Bake for all your cake decoration needs.
- Purple Party Parlour for children's parties



The easiest way to find us is from the A59 to Clitheroe. From Clitheroe take the Longridge signs heading out of Clitheroe past the Edisford Bridge Pub and turn right immediately after the pub. Bashall Barn is 1 mile from the pub on the right. There are lots of brown signs.

Opening Times:

9:00 to 5:00, 7 days a week, 363 days a year.

Sign up on our website for our newsletter covering all our evening events.

Bashall Barn, Bashall Town, Clitheroe BB7 3LQ

01200 428964 | www.bashallbarn.co.uk



BASHALL BARN



Christmas Parties
2011

Food Visitor Centre

Voted by FARMA Best on Farm Restaurant 2010
Voted by Rose Prince in the Daily Telegraph as one
of the top 50 farm shops in the country



**Awarded the highest level of accreditation
from Made in Lancashire**

Current holder of the Made in Lancashire best ice cream flavour award





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Food Visitor Centre
9:00 to 5:00, 7 days a week, 363 days a year.



Christmas Lunch Menu 2011

2 course with coffee **£12.50** per person
3 course with coffee **£15.00** per person
Available from 1st to 24th December 2011.
Lunch available 11am to 4pm.

Starters

Lightly spiced apple and parsnip soup
with crusty bread (V)

Cauliflower cheese fritters with a sweet
mustard relish (V)

Rich chicken liver pate with homemade plum
chutney and thick toast

Main Courses

Fillet of salmon on crushed new potatoes with
buttered leeks and a dry white wine cream sauce

Roast Goosnargh turkey breast, with chestnut and
leg meat stuffing, glazed roots, brussels sprouts
and roast potatoes

Mushroom, chestnut and blue cheese pithivier (V)

Local game pie served with roast potatoes and
glazed root vegetables and sprouts

Puddings

Homemade Christmas pudding with rum
custard and brandy butter

Bowl of Bashall ice-cream

Traditional sherry trifle

Additional course Lancashire cheeses and biscuits
Add £4.95 per person

Coffee and homemade mince pie

Christmas Evening Menu 2011

3 courses with coffee from **£20.00** per person
Available any night during December for prebooked meals.
For our special Christmas evenings with music
see our entertainment program overleaf

Starters

Lightly spiced apple and parsnip soup with crusty bread (V)

Cauliflower cheese fritters with a sweet mustard relish (V)

Rich game pate with homemade fruity cranberry
chutney and thick toast

Seafood cocktail with a homemade whiskey sauce

Main Courses

Fillet of salmon on crushed new potatoes with buttered
leeks, and a dry white wine cream sauce

Roast Goosnargh turkey breast, with chestnut and leg meat
stuffing, glazed roots, brussels sprouts and roast potatoes

Mushroom, chestnut and blue cheese pithivier (V)

Braised Gisburn beef steak with a Bowland ale and onion
sauce served with roast potatoes, glazed root vegetables
and sprouts

Puddings

Homemade Christmas pudding with rum
custard and brandy butter

Bashall ice-cream sundae

Traditional sherry trifle

Lancashire cheeses and biscuits

Coffee and homemade mince pie



Need Christmas Presents?

Hampers standard or made to
order from **£15**



New Year's Eve Menu 2011

3 courses with coffee **£41.50** per person
With a super disco to dance the night away

Canapés On Arrival

Starters

Leek and potato soup topped with truffle
cream and crusty bread (V)

Rich duck liver pate with a caramelised orange
compote and crostini breads

Trio of smoked fish with an assortment
of dips and brown bread

Main Courses

Baked cod fillet with a herb cheese crust on buttered
spinach with new potatoes and a butter sauce

Breast of guinea fowl set on a bed of savoy cabbage
and bacon served with rosti potato and a rich sauce

Char grilled rib eye steak with fondant potatoes,
green beans and shallot jus

Brown mushroom rag pudding served with a
rich sauce and chunky chips (V)

Puddings

Bashall mess ice cream sundae

Rich dark chocolate torte with crème fraiche

Orange and whisky bread and butter pudding

Lancashire cheeses and biscuits

Coffee and petit four

Visit our Wine Shop

Large selection of wines and
champagnes from around the world

