



## BOXING DAY

WE GIVE YOU A BREAK FROM ALL THE FESTIVE TRIMMINGS AS WE LOOK TO OFFER OUR FULL SEASONAL A LA CARTE MENU COMPLIMENTED BY OUR SUMPTUOUS SPECIALS SELECTION.

SERVING FROM 12PM – 9PM.  
BOOKING IS ADVISED DUE THE STRONG DEMAND ON BOXING DAY

## NEW YEARS DAY

START OFF 2018 RIGHT, WITH ONE OF OUR COMFORTING SUNDAY ROASTS OR CHOOSE FROM OUR FULL SEASONAL A LA CARTE MENU.

SERVING FROM 12PM – 9PM.  
BOOKING IS ADVISED TO CLAIM YOUR SEAT AT OUR NEW YEARS TABLE.

At The Keys we continually strive to bring you the highest standards of cuisine and of service. At the very heart of The Keys is our field to plate ethos which is a promise to you that we will seek to serve fresh, homemade food that is created using local and British produce. As a priority we use nearby suppliers to support local businesses and ensure quality and traceability of ingredients. In doing this we also reduce our carbon footprint.

The Keys have been awarded highest quality assured accreditation from taste Lancashire. This has been helped by our excellent local suppliers who provide us with the highest quality produce. All our food is freshly prepared by our head chef and his team.

We firmly believe in supporting Lancashire suppliers which is why we've chosen to source all our chicken, duck, beef, pork and lamb from small family-run farms. Our fresh fruit and veg, free-range eggs, dairy and meat all come from suppliers within 40 miles of The Keys and we always source native, sustainable fish when possible.

Meat – Cornvale of Carnforth, sourced from farms in North Lancashire and surrounding areas

Fresh Fruit & Veg – George Speight & Sons, Lancaster & McClure, Cumbria

Fresh Fish – Neve Fleetwood, Fleetwood

Dairy – Brades Farm Dairy, Farleton

Cheese – The Cheese Larder, Kendal

Bread – All You Knead, Chorley

### Allergy Information

We make all our food from scratch which enables us to cater for everyone, so no one has to miss out on our delicious homemade food. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you suffer from any food allergies and there isn't anything on the menu that takes your fancy, please let a member of our team know and our chefs will happily prepare something especially for you. Full allergen information is available on request. Menu descriptions may not list every ingredient, customers concerned about the presence of nuts, seeds or other allergies in our food are welcome to ask a member of staff for assistance when choosing their meal. All weights are approximate before cooking. Please be aware that fish products may contain small bones.

(v) Suitable for vegetarians

All prices include VAT. Service charge is not added. All tips go to staff concerned and are NOT part of their wages.

  
**THE KEYS**  
BAR AND DINING ROOM

Main Road, Slyne, Lancaster LA2 6AU | T: 01524 823166

E: [info@thekeyslancaster.co.uk](mailto:info@thekeyslancaster.co.uk)

[www.thekeyslancaster.co.uk](http://www.thekeyslancaster.co.uk)



CHRISTMAS  
MENU 2017

  
**THE KEYS**  
BAR AND DINING ROOM



# CHRISTMAS FAYRE MENU

# CHRISTMAS DAY MENU

# NEW YEARS EVE

Christmas Fayre Lunch served between 12pm – 3pm  
2 courses for £16.95, 3 courses for £19.95

Christmas Fayre Dinner served between 5pm – 9pm  
2 courses for £18.95, 3 courses for £21.95  
Available 1st – 24th December

STARTERS	Qty
<b>Home Made Chicken Liver Pate</b> Buttered granary toast and apple and fig chutney served with dressed leaves.	<input type="checkbox"/>
<b>Smoked Salmon and King Prawn</b> Smoked salmon and king prawns with a horseradish cream and a lime vinaigrette served with dressed leaves.	<input type="checkbox"/>
<b>Curried Parsnip and Coriander Soup</b> Served with crusty bread.	<input type="checkbox"/>
<b>Duo of Field Mushrooms with Goats Cheese</b> Mushrooms filled with warm goats cheese and toasted walnuts drizzled with green pesto.	<input type="checkbox"/>
MAINS	Qty
<b>Traditional Roast Turkey</b> Succulent turkey breast with crispy roast potatoes, buttered new potatoes home made stuffing, pigs in blankets and seasonal vegetables. Served with a rich turkey gravy and cranberry sauce.	<input type="checkbox"/>
<b>Roast Strip Loin of Beef</b> Lancashire strip loin of beef with crispy roast potatoes, buttered new potatoes home made Yorkshire pudding and seasonal vegetables. Served with a rich beef gravy.	<input type="checkbox"/>
<b>Pan Fried Fillet of Sea Bass</b> Succulent sea bass served on crushed new potatoes with green beans and a baby spinach and a caper butter sauce.	<input type="checkbox"/>
<b>Home Made Mushroom Suet Pudding</b> Suet pastry filled with pan fried mushrooms served with saute potatoes, seasonal vegetables and a rich mushroom gravy.	<input type="checkbox"/>
DESSERTS	Qty
<b>Traditional Christmas Pudding</b> Served with a rich brandy sauce.	<input type="checkbox"/>
<b>Sticky Toffee Pudding</b> Served with toffee sauce and lashings of fresh cream.	<input type="checkbox"/>
<b>White Chocolate And Cranberry Cheesecake</b> with seasonal fruits and a fruit compote served with vanilla ice cream	<input type="checkbox"/>
<b>Luxury Cheese Board Selection</b> A trio of cheeses served with oat cakes and crackers fruit chutney, sweet chili jam and accompanied by celery, grapes and apple. (Supplement of £2)	<input type="checkbox"/>

Enter the quantity of each meal required in the boxes above and complete the booking form below. Simply return with the appropriate deposit per person. A £10 deposit per person is required on all menus to secure the booking. Balance to be paid at least 2 weeks prior to the event

Date & Time of Booking  :  Total No of People

Organisers Name .....

Company Name (if applicable) .....

Address .....

Postcode .....

Tel. No .....

Email .....

Any special dietary requirements .....

4 courses £64.95 per adult children under 12: £29.95  
Two sittings between 12.00pm and 2.30pm

STARTERS	Qty
<b>Home Made Chicken Liver Pate</b> Buttered granary toast and apple and fig chutney served with dressed leaves.	<input type="checkbox"/>
<b>Smoked Salmon and King Prawn</b> Smoked salmon and king prawns with a horseradish cream and a lime vinaigrette served with dressed leaves.	<input type="checkbox"/>
<b>Curried Parsnip and Coriander Soup</b> Served with crusty bread.	<input type="checkbox"/>
<b>Duo of Field Mushrooms with Goats Cheese</b> Mushrooms filled with warm goats cheese and toasted walnuts drizzled with green pesto.	<input type="checkbox"/>
SORBET	Qty
<b>Black Cherry Sorbet</b>	<input type="checkbox"/>
MAINS	Qty
<b>Traditional Roast Turkey</b> Succulent turkey breast with crispy roast potatoes, buttered new potatoes home made stuffing, pigs in blankets and seasonal vegetables. Served with a rich turkey gravy and cranberry sauce.	<input type="checkbox"/>
<b>Fillet Steak Rossini with Pancetta</b> Tender fillet steak served on a crispy crouton topped with chicken liver pate and crispy pancetta accompanied by roast potatoes and seasonal vegetables and a creamy marsala sauce.	<input type="checkbox"/>
<b>Salmon and Buttered Brown Shrimp</b> succulent salmon served on crushed new potatoes and drenched in buttered brown shrimp. Accompanied by french beans and baby spinach and a champagne sauce.	<input type="checkbox"/>
<b>Home Made Mushroom Suet Pudding</b> Suet pastry filled with pan fried mushrooms served with saute potatoes, seasonal vegetables and a rich mushroom gravy.	<input type="checkbox"/>
DESSERTS	Qty
<b>Traditional Christmas Pudding</b> Served with a rich brandy sauce.	<input type="checkbox"/>
<b>White Chocolate and Cranberry Cheesecake</b> with seasonal fruits and a fruit compote served with vanilla ice cream	<input type="checkbox"/>
<b>Chocolate Orange and Pistachio Tart</b> with chocolate orange cream	<input type="checkbox"/>
<b>Luxury Cheese Board Selection</b> A trio of cheeses served with oat cakes and crackers fruit chutney, sweet chili jam and accompanied by celery, grapes and apple. (Supplement of £2)	<input type="checkbox"/>

Enter the quantity of each meal required in the boxes above and complete the booking form below. Simply return with the appropriate deposit per person. A £10 deposit per person is required on all menus to secure the booking. Balance to be paid at least 2 weeks prior to the event

Date & Time of Booking  :  Total No of People

Organisers Name .....

Company Name (if applicable) .....

Address .....

Postcode .....

Tel. No .....

Email .....

Any special dietary requirements .....

4 courses £39.95 per adult | Served 6.00pm-9.00pm  
A complimentary glass of Prosecco on arrival.

STARTERS	Qty
<b>Roasted Tomato Risotto with A Parmesan Crisp</b> Roasted vine tomatoes with fluffy aborio rice, a Parmesan crisp and a balsamic glaze.	<input type="checkbox"/>
<b>Half Pint Of Shell on Prawns</b> Served with warm crusty bread and a side of Marie rose sauce	<input type="checkbox"/>
<b>Home Made Soup</b> Served with fresh crusty bread.	<input type="checkbox"/>
<b>A Warm Toasted Muffin</b> With slices of caramelised sweet apple, crispy black pudding and fresh watercress drizzled with maple syrup	<input type="checkbox"/>
MAINS	Qty
<b>Haggis Stuffed Chicken</b> Wrapped in Parma ham with tatties and neeps served with a mushroom and tarragon sauce	<input type="checkbox"/>
<b>Herb and Pepper Crusted Rib Of Beef</b> With boulangère potatoes and roasted root vegetables in a rich red wine gravy	<input type="checkbox"/>
<b>De Constructed Kedgeree</b> Smoked haddock topped with a poached egg and served on fragrant rice with curry sauce and fresh micro herbs	<input type="checkbox"/>
<b>Chestnut, Brie and Cranberry Wellington</b> With crispy sautéed potatoes, tender-stem broccoli and wilted spinach Served with a lightly spiced arrabiata sauce.	<input type="checkbox"/>
DESSERTS	Qty
<b>Warm Triple Chocolate Brownie</b> With white chocolate ice cream and raspberry coulis.	<input type="checkbox"/>
<b>Creamy Lemon Posset</b> Served with all butter shortbread.	<input type="checkbox"/>
<b>Premium Local Ice Cream</b> Three scoops of premium local ice cream.	<input type="checkbox"/>
<b>Luxury Cheese Board Selection</b> A trio of cheeses served with oat cakes and crackers fruit chutney, sweet chili jam and accompanied by celery, grapes and apple. (Supplement of £2)	<input type="checkbox"/>

Enter the quantity of each meal required in the boxes above and complete the booking form below. Simply return with the appropriate deposit per person. A £10 deposit per person is required on all menus to secure the booking. Balance to be paid at least 2 weeks prior to the event

Date & Time of Booking  :  Total No of People

Organisers Name .....

Company Name (if applicable) .....

Address .....

Postcode .....

Tel. No .....

Email .....

Any special dietary requirements .....