

NEW YEARS Eve...

To see the New Year in we have another of the Star's favourites, **Paul Monroe & his "Robbie Williams Tribute"**.

The evening begins with a 3 Course Gourmet dinner at **£54.95** per person. Paul will entertain you with a mix of live singing & his fantastic Party DJ set. Singing and dancing followed by fireworks & a complimentary glass of Champagne at midnight, then drinking and dancing into the wee small hours.

Starters

Homemade **black pudding chipolatas** coated in tempura batter.

Succulent king scallops & smoked salmon, cooked in a dill scented cream, topped with a Parmesan & pine nut gratin.

Smoked bacon, chicken liver & port infused pate, with cranberry & red onion chutney & toasted bloomer bread.

Piping hot bowl of **Scotch broth**, with a warm crusty soup roll.

Traditional haggis, neaps & tatties.

Goat's cheese, butternut squash & pistachio tart, with rocket & pomegranate salad.

Mains

Carved Aberdeen Angus ribeye of beef & Yorkshire pudding, with a selection of glazed baby vegetables & fondant potatoes, smothered in a delicious pan jus.

Scottish salmon fillet, wrapped in Parma ham, resting over creamed leeks and garlic & herb crushed potatoes.

Barbary duck breast cooked to your liking sauteed green beans, parmentier potatoes with a redcurrant and blueberry.

Whole baked aubergine, stuffed with a chunky ratatouille, topped with glazed mozzarella, finished with a peppery rocket salad.

10oz succulent chicken breast wrapped in Parma ham stuffed with a wild mushroom duxelle resting over mixed peppers, cooked in a chilli rockstar Napoli sauce.

Desserts

Amaretto cheesecake, topped with crushed almonds, with an orange syrup & Chantilly cream.

Hot chocolate fudgecake, topped with a white chocolate sauce & brandy snap biscuit.

Tart au citron, glazed with icing sugar, topped with a mango sorbet & raspberry coulis.

Trio of ice creams; - Fredericks ice creams, served up with Chantilly cream, fresh fruit, wafers & chocolate sauce.

FURTHER Information

FOOD SERVED

Monday - Friday	12 noon - 2.30pm & 5.00pm
Saturday	12 noon - 9.00pm
Sunday	12 noon - 9.00pm
Bank Holidays	12 noon - 9.00pm
Christmas Eve	12 noon - 9.00pm
Christmas Day	12 noon - 5.00pm

PUB OPENING TIMES

Sunday - Thursday	12 noon - midnight
Friday & Saturday	12 noon - 1.00am
Bank Holidays	12 noon - 1.00am

BOOKINGS

Reservations can be made in person, by phone or via our website.

A £10 per person deposit is required for all Christmas Fayre bookings. A £20 per person deposit for Christmas Day and New Year's Eve bookings.

PRE ORDERS

Will be required for all Christmas Fayre bookings of 8 or more, and Christmas Day & New Year's Eve bookings.

Pre order forms are available from the bar.

CHRISTMAS 2018

AT

The
Star Inn



The Star Inn, 60 Bank Top,
Roby Mill, Skelmersdale, Lancashire, WN8 0QQ
www.thestarinrobymill.co.uk
Tel: 01257 253355

Join us for all our festive fun including
our Christmas Eve Carol Service

CHRISTMAS

Fayre Menu 2018...

2 Courses £19.99 • 3 Courses £22.99

Starters

Oven baked ciabatta bread topped with **black pudding and shredded parma ham**.

A piping hot bowl of **pea and roasted ham hock** soup served with a crusty bread roll.

Fresh chicken liver & smoked bacon pate, complimented by cranberry & red onion chutney, with toasted brioche.

Smoked salmon & fresh water prawn salad, bound in a tangy Marie Rose sauce, finished with a lemon drizzle & toasted bloomer bread.

A diamond of melon, soaked in peach schnapps, served with a roasted pear puree & a selection of fresh fruit.

Mains

Traditional roast turkey, with sage, chestnut & onion stuffing, with turkey gravy & all the festive trimmings.

Roasted rump of beef, with a delicious pan jus & Yorkshire pudding.

Oven baked loin of cod, wrapped in Parma ham, resting against herb crushed new potatoes, finished with a lemon & chive butter cream.

Portabella mushrooms, packed with blue cheese & butternut squash, roasted in the oven, sat upon a nest of linguini, in a creamy white wine sauce, finished with crushed walnuts.

Desserts

(All desserts finished with fresh fruit garnish.)

Traditional Christmas pudding, served with our delicious brandy custard.

Hot chocolate fudge cake, with a rich mint chocolate sauce & pouring cream.

A selection of quality cheeses, with biscuits, celery, with an apple & grape chutney.

Trio of Fredrick's ice cream, with wafers & fresh fruit coulis.

Chef's choice of **cheesecake** served with fresh chantilly cream.

Coffee & Mince pies.

Book your work's do!

We can accommodate most party sizes at any time on any date you require.

Give us a ring and we will tailor a party to your requirements.

CHRISTMAS

Eve...

We're keeping Christmas Eve traditional in the afternoon all children will receive a complementary special star present delivered to us by Father Christmas who knows all the names of all the little girls & boys who dine from 12 till 4 then 5pm a complimentary glass of mulled wine then it's our carol service with the Old Hall Brass Band. Then evening dine in our restaurant from our à la carte menu.

PARTY

nights 2018

All tribute nights are £29.95 per person,
for 3 course Xmas Fayre menu & entertainment

Bar open until 2am.

Sat 1st December

Soul & Motown Night

Bring your dancing shoes for Tom Morrison

Sat 8th December

80's Party Night

with irrepressible Jason Flint

Sat 15th December

Karaoke Party Night

Bring your best singing voice and dancing shoes

Sat 22nd December

70's Party

Brush off your spandex, great fun with Andy Morley

New Years Eve £54.95pp

Robbie Williams Tribute & DJ

See in the New Year with the Star's favourite Paul Monroe.

CHRISTMAS

Day Menu 2018...

£64.95 per person • Children £32.50 • Under 8s £15.95

Doors open 12noon – 8pm. Food served 12pm – 5pm.

Starters

Mixed melon cocktail, soaked in Midori liqueur, with a refreshing raspberry sorbet & pomegranates.

A hearty bowl of **sweet tomato & roasted pepper soup**, with garlic & herb foccacia bread.

Smoked salmon & leek tart, resting over a peppery rocket & asparagus salad, finished with a zesty Hollandaise sauce.

Horseshoe black pudding topped with mozzarella stuffed apple, coated in Panko breadcrumbs, deep fried until golden, surrounded by a three mustard cream.

Mains

Traditional roast turkey, with a sage & onion stuffing, complimented by all the festive trimmings & a cranberry jus.

Carved roast ribeye of beef, served with a medley of vegetables & a rich pan jus, topped with a Yorkshire pudding.

Crisp fillets of sea bream, nestled upon garlic & chilli king prawns, with sautéed chorizo new potatoes.

Wild mushroom & blue cheese linguini, bound in a luxurious white wine cream, topped with shredded sprouts & chestnuts, finished with garlic bread.

Plump breast of chicken, wrapped in Parma ham, sat on a garlic crouton with pate, smothered in a Madeira jus, finished with sweet potato crisps.

Desserts

Traditional Christmas pudding, smothered with lashings of our Brandy custard.

Hot chocolate fudge cake, served with luxury vanilla ice cream, chopped almonds & chocolate sauce.

Homemade **Bailey's cheesecake**, with a quenelle of Chantilly cream & fresh fruit garnish.

Orange & date sticky toffee pudding, with lashings of vanilla custard.

Chocolate & raspberry crème brulée, with vanilla shortbread biscuit.

A selection of quality cheeses, with biscuits, celery, with an apple & grape chutney.

Coffee & Mince pies.