How to book

Fill in the enclosed booking form along with the groups total food requirements and return along with a £10 Non-Refundable Deposit Per person

Please Tell Us If Any Of Your Guests Have Special Dietary Requirements.

We Are Allergen Aware

For Allergen Information Please Ask When Making Your Booking

Final Payment And Menu Choices Must Be Submitted By Friday 15th November 2019

Payment Terms

By Credit/Debit Card/Cash Or Bank Transfer From The Party Organiser

We accept Company Cheques

Slater's Catering @ Leyland Golf Club

Wigan Road

Leyland

PR25 5UD

Telephone: 01772 436457 Option 3
(For Party Night And Function Enquiries)

E Mail:vincent@leylandgolfclub.co.uk

www.slaterscatering.co.uk

Celebrate!

Christmas Party Nights with Slaters at Leyland Golf Club

First Class Vocalist Saly Ann Harman
&
Dancing to D J Pete Best

Friday 6th December
Saturday 7th December
Friday 13th December
Saturday 14thDecember
Friday 20th December
Saturday 21st December

£39.50 per person

Arrival 7pm for 7.30pm
Carriages at 1am

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For Allergen Information
Please Ask When Making Your Booking

Sally-Anne is quickly becoming one of the UK's finest female vocal artistes. Working over seas for several years Sally has had led a wide and varied career to date, spanning the globe & performing at some of the worlds finest venues. Receiving high acclaim for her solo performances at theatres in Italy, Portugal & Spain gave her the inspiration to launch herself as a solo performer back home in the UK.

In a recent interview Sally says her style is probably due to all the great female artistes she grew up listening to over the years & to single any one out would be unfair.
She then goes on to say
"Lets just say that when I perform there's always a little something for everyone"
A Stage magazine recently compared Sally's voice to that of Amy Winehouse & Duffy but with a much smoother edge. With a warm and entertaining personality and Sally will ensure your Christmas party is a complete Success

Party Night Menu

Chefs Home Made Soup Of The Day
Chefs Homemade Leek & Potato Soup Served With Roll & Butter

Chefs Home Made Chicken Liver Parfait
Chicken Liver Parfait Cooked With Red Wine & Garlic Encased In Bacon Served With Caramelized Onion Chutney, Mixed Salad With Mini Multigrain Loaf

Duo Of Seasonal Melon
Honeydew & Cantaloupe Melon With Mixed Berry Compote
Accompanied With Mango & Passion Fruit Sorbet

Chefs Home Made Fish Cakes
A Mix Of Fresh Salmon And Potato With Lemon Grass Ginger & Red Onion In Our Own Breadcrumbs Served With Chilli Mayonnaise & Mixed Salad

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Roast Local Turkey
Roast Local Turkey With Stuffing Balls, Sausage And Bacon Wraps
Served With Rich Gravy

Individual Ham Hock Joint
Individual Clove Studded Mini Ham Hock Joint With A Mustard & Cream Sauce

Taste Of The Sea
Fresh Fillet Of Sea Bass
Served With Leek & White Wine & Cream Sauce

Individual Mini Lamb Rump
Slow Braised Individual Mini Minted Lamb Rump In Red Wine Jus

Slaters Chicken
Chicken Breast With A Stuffing Of Apple & Apricot Sausage Meat
Accompanied With A Sweet Apple Cider Gravy

Homemade Mediterranean Wellington (V)
A Mix Of Onions, Mushrooms, Courgette, Leeks, Aubergine, Peppers,
Sweet Potato Mature Cheddar Cheese Topped With Caramelised Onion Chutney
Encased In Puff Pastry Served With A Spicy Tomato Sauce

All Main Courses Are Served With Roast And Fresh Creamed Mashed Potatoes
And A Selection Of Fresh Seasonal Market Vegetables

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Traditional Christmas Pudding With Brandy Sauce
Individual Pavlova Filled With A Mix Of Raspberries,
Strawberries & Blackberries Served With Cherry & Amaretto Ice Cream
Chocolate & Orange Junkyard Cheesecake
With A White Chocolate Chip ice Cream
Individual Coffee Renoir Profiteroles

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Coffee And Mince Pies

Party Hats and Crackers
to Celebrate.