



CHRISTMAS WITH THE FREEMASONS  
AT WISWELL



# FREEMASONS AT WISWELL

*Why not treat a loved one to a*

## *Freemasons Gift Voucher...*



*... an ideal gift for Christmas*

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## *Christmas with Freemasons at Wiswell...*

...Is all about treating customers to our full gastronomic dining experience while recreating the relaxed festive feel of your own front room. Myself, Aga and the team have pulled out all the stops to create a celebratory programme of menus and events to last the whole holiday period. For the full December 25th feast or an end of year indulgence, we look forward to sharing our Christmas with customers old and new. We wish you all a heartfelt and hearty Christmas and New Year period.

December 4-23	Seasonal Lunch and Party Menu
December 24	Christmas Eve Family Day with the Freemasons
December 25	Christmas Day
December 26	Boxing Day
December 27	Seasonal Menu Served Lunch and Dinner
December 28	Seasonal Menu Served Lunch and Dinner
December 29	Christmas Sunday with The Freemasons
December 30	Seasonal Menu Served Lunch and Dinner
December 31	Lunch and New Year's Eve Dinner
January 1	New Year's Day Lunch

(please see inside for timings, menus and prices)

*Thank you for all your support throughout the year.  
May you all have a Merry Christmas and a  
happy and prosperous New Year!*

*Steven, Aga and the Team*

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**CHILDREN UNDER 10 HALF PRICE**

**To book call: 01254 822 218 or email: [enquiries@freemasonswiswell.co.uk](mailto:enquiries@freemasonswiswell.co.uk)**

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# Christmas Seasonal & Party Menu

December 4<sup>th</sup> to 23<sup>rd</sup>

2 Courses - £30,00 3 Courses - £35.00

**Lunch and Dinner**

*(not available Saturday evening)*

Is all about treating customers to our full gastronomic dining. Deep mid-winter finds a whole range of produce at its very best, such as chestnut, pumpkin and of course Turkey. Throughout the year I try to bring the best ingredients to the Freemasons at Wiswell table in an ever-evolving Seasonal Menu, and the Christmas period is my chance to serve up a warmly spiced slice of country life.

## ***To Start***

### **Soup**

Veloute of Woodland Mushroom, Fondue of Proctors Kick Ass Cheddar,  
Cheesy Potato Puffs

### **Suckling Pig**

Pressing, Flavours of Piccalilli, Crispy Hens Egg

### **Seafood Gratin**

Salmon, Cod and King Prawn baked in a Scallop Cream,  
Berkswell Cheese Crust, Sea Vegetables

## ***Mains***

### **Turkey**

Poached and Roast Norfolk Bronze, Sage and Onion Stuffing, Creamed Sprouts,  
Roast and Puree Heritage Potatoes, Pigs in Blankets, Cranberry Sauce

### **AGED BEEF**

Slow Cooked and Sticky Featherblade, Puree Heritage Potatoes, Bourguignon  
Garnish, Ale Braising Juices

### **Line Caught Cod**

Roast Loin, Leek Fondue, Southport Potted Shrimp and Brown Butter

## ***Desserts***

### **Xmas in a Bowl**

Warm Spiced Sponge, Mulled Winter Fruits, Rum Ice Cream, Vanilla Custard

### **Hot Chocolate Mousse**

Armanac Poached Prunes, Prune and Armanac Ice Cream, Crushed Macaroons

**Or**

Selection of Four local Cheeses with biscuit

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# Christmas Eve Family Lunch and Evening

December 24<sup>th</sup>

**Lunch ~ £55.00 per person 12.00pm for 1.00pm Sit Down**

**Dinner ~ £65.00 per person 7.00pm for 8.00pm Sit Down**

The countdown has started. There is only one way to keep their minds off the presents under the tree - and that's to toy with their taste buds. Enjoy some traditional hearty dishes, with Steven's inimitable touch and a distinctive festive feel, that young and old are sure to revel in.

## *Starters*

### **Snacks and Beer**



### **Hand Dived Scallops**

Tandoori Roast, Baked Sweet Potato, Sticky Pork Cheek, Apple and Celery Salad



### **Goosnargh Duck**

Sausage Roll, Manderin Ketchup, Soy and Prune Sauce



### **Aged Beef**

Roast 100 Day Aged Sirloin, Wild Mushroom Puree,  
Sauce Mr Smiths, Beef Fat Chips



### **Xmas in a Bowl**

Steamed Spiced Sponge, Poached Agen Prunes and Plums,  
Brandy Custard, Vanilla Ice Cream

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# Christmas Day Lunch

December 25<sup>th</sup> £150.00 per person Lunch 12.30 for 1.30pm

Meet in the morning for well-earned drinks and mince pies and then enjoy the greatest gift of all - food! Turkey is, of course, on the menu but there is also something for the more adventurous that will make this a Christmas to remember.

## Champagne and Snacks on Arrival



### Goosnargh Duck

Slow Cooked Leg Meat Salad, Chestnuts, Plum and Manderin,  
Soy and Apple Dressing, Duck Scratching



### Gratin

Native Lobster, Scallops and Langoustine Baked in a Champagne Sauce,  
Lancashire Cheese Crust



### Norfolk Bronze Turkey

Poached and Roast Breast, Stick Leg and Stuffing,  
Potatoes Cooked in Duck Fat, All the Trimmings



### Christmas in a Bowl

Warm Spiced Sponge, Mulled Winter Fruits,  
Pedro Ximenez Sherry Ice Cream,  
Vanilla Custard



### Coffe and Christmas Treats

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# Boxing Day Simple Family Lunch

December 26th £50.00 per person 12.00 - 8.00pm

## *To Start*

### **Seafood**

Gratin, Salmon, Cod and King Prawns, Baked in a Champagne Cream,  
Lancashire Cheese Crust

### **Goosnargh Duck**

Sausage Roll, Mandarin Ketchup, Soy and Prune Sauce

### **Wild Mushroom**

Soup, Pickled Mushrooms, Fondue of Proctors Cheese, Crispy Potato Puffs

### **Suckling Pig**

Pressings, Flavours of Piccalilli, Crispy Hens Egg

## *Mains*

### **Aged Beef**

Roast Sirloin, Traditional Garnish, Yorkshire Pudding, Roast Beef Juices

### **Pork**

Roast Loin Wrapped in Smoked Bacon, Creamed Savoy Cabbage,  
Caramelised Apple and Sage

### **Westeross Salmon**

Baked Fillet, Fondue of Leeks, Southport Potted Shrimps and Brown Butter,  
Heritage Potatoes

### **Cod**

Roast Loin, Bourguignon Garnish, Chicken Butter Sauce

## *To Finish*

### **Medjool Date**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

### **Hot Chocolate**

Warm Mousse, Poached Agen Prunes, Crushed Macaroons

### **Apple**

Tart Tatin, Blackberry Ice Cream, Pedro Ximenez Caramel

### **Cheese**

Selection of British Cheese Aged in Mr Smiths

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# Seasonal Lunch & Dinner

December 27<sup>th</sup> & 28<sup>th</sup>

Lunch ~ 12.00pm - 2.00pm

Dinner ~ 6.00pm - 9.30pm

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Seasonal Lunch  
and A la Carté  
available according  
to the seasons and ingredients

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# Christmas Sunday with the Freemasons

December 29<sup>th</sup> £50.00 per person 12.00 - 8.00pm

## *To Start*

### **Seafood**

Gratin, Salmon, Cod and King Prawns, Baked in a Champagne Cream,  
Lancashire Cheese Crust

### **Goosnargh Duck**

Sausage Roll, Manderin Ketchup, Soy and Prune Sauce

### **Wild Mushroom**

Soup, Pickled Mushrooms, Fondue of Proctors Cheese, Crispy Potato Puffs

### **Suckling Pig**

Pressings, Flavours of Piccalilli, Crispy Hens Egg

## *Mains*

### **Aged Beef**

Roast Sirloin, Traditional Garnish, Yorkshire Pudding, Roast Beef Juices

### **Pork**

Roast Loin Wrapped in Smoked Bacon, Creamed Savoy Cabbage,  
Caramelised Apple and Sage

### **Westeros Salmon**

Baked Fillet, Fondue of Leeks, Southport Potted Shrimps and Brown Butter,  
Heritage Potatoes

### **Cod**

Roast Loin, Bourguignon Garnish, Chicken Butter Sauce

## *To Finish*

### **Medjool Date**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

### **Hot Chocolate**

Warm Mousse, Poached Agen Prunes, Crushed Macaroons

### **Apple**

Tart Tatin, Blackberry Ice Cream, Pedro Ximenez Caramel

### **Cheese**

Selection of British Cheese Aged in Mr Smiths

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# Seasonal Lunch & Dinner

December 30<sup>th</sup>

Lunch ~ 12.00pm - 2.00pm

Dinner ~ 6.00pm - 9.30pm

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Seasonal Lunch  
and A la Carté  
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to the seasons and ingredients

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# December 31<sup>st</sup>

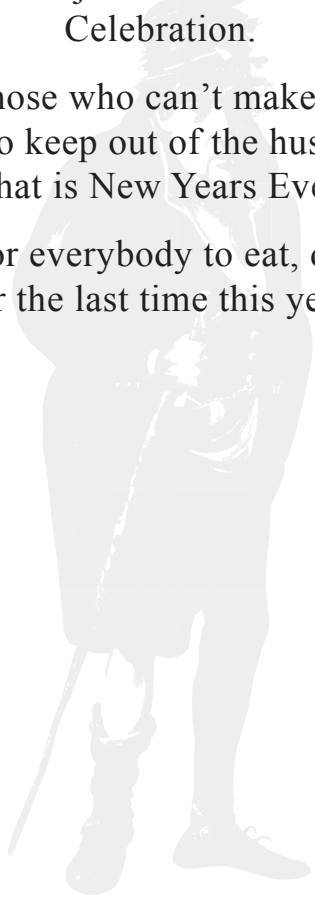
# New Year's Eve Lunch

December 31<sup>st</sup> 12.00pm - 2.00pm

Why not come and join us for an early New Years Celebration.

Perfect for those who can't make our evening, or just want to keep out of the hustle and bustle that is New Years Eve.

A great way for everybody to eat, drink and relax for the last time this year.



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# New Year's Eve with the Freemasons

December 31<sup>st</sup>

7.00pm for Drinks | 8.00pm for Dinner

Taste of the Freemasons, to begin the New Year  
**£90.00 - per person   £40.00 - Wine Package**


I cherish my warm childhood memories of wholesome family Christmases and New Year's Eve parties here in Lancashire. Now, having (almost) grown up, my aim is to share this magical time with many friends, family and of course my regular diners. With roaring open fires and seasonal greenery from the garden, a joyful atmosphere and inspired menus, the Freemasons is a place that captures the very essence of Christmas and New Year's Eve. For this years celebration my team and I have created a delicious menu for the New Year's Eve, making us the perfect place to start your celebrations. We hope you can join us and the special menu can provide you with the ideal way to end 2019 before you welcome 2020 with a glass or two. I cannot promise you a white Christmas but if you love a traditional New Year's Eve, we would love you to spend it with us at the Freemasons.

## Snacks



### Soup

Veloute Jerusalem Artichoke and Hazelnut, Hot Dog of Proctors Kick Ass Cheddar



### Cod

Tandoori Roast, Pork Pie Sauce, Ganny Smith Apple



### Surf and Turf

Roast 100 Day Aged Sirloin of Beef, Red Prawns in Black Pepper Sauce,  
Duck Fat Chips



### Amalfi Lemon

Meringue Pie inspired by Wiswell Moor



**Neeps and Tatties at Midnight, Champagne - (For Residents Only)**

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# New Year's Day Lunch

January 1<sup>st</sup> 12.00 - 9.00pm

3 courses - £55.00 per person

## *To Start*

### **Seafood**

Gratin, Salmon, Cod and King Prawns, Baked in a Champagne Cream,  
Lancashire Cheese Crust

### **Goosnargh Duck**

Sausage Roll, Manderin Ketchup, Soy and Prune Sauce

### **Wild Mushroom**

Soup, Pickled Mushrooms, Fondue of Proctors Cheese, Crispy Potato Puffs

### **Suckling Pig**

Pressings, Flavours of Piccalilli, Crispy Hens Egg

## *Mains*

### **Aged Beef**

Roast Sirloin, Traditional Garnish, Yorkshire Pudding, Roast Beef Juices

### **Pork**

Roast Loin Wrapped in Smoked Bacon, Creamed Saucy Cabbage,  
Caramelised Apple and Sage

### **Haddock**

Panko Crumbed Haddock, Chips, Mushy Peas, Tartare Sauce

### **Cod**

Roast Loin, Bourguignon Garnish, Chicken Butter Sauce

## *To Finish*

### **Medjool Date**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

### **Hot Chocolate**

Warm Mousse, Poached Agen Prunes, Crushed Macaroons

### **Apple**

Tart Tatin, Blackberry Ice Cream, Pedro Ximenez Caramel

### **Cheese**

Selection of British Cheese Aged in Mr Smiths

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## *Xmas Recipe*

# Poached and Roast Turkey with all the Trimmings

**Serves: 4**

Why not try the Freemasons Traditional Roast Turkey, or if you simply run out of time, let us take care of it for you.

### *Ingredients*

4 x 8oz Turkey Escalopes, 40g Butter,  
800g Brussel Sprouts, 800ml Cream,  
8 Parsnips, 1 Bag Cranberries,  
8 Good Quality Chipolatas, 8 Strips Streaky Bacon,  
1kg Sausage Meat, 1 Bag Ready to Eat Chestnuts,  
200g Sage, 4 Eggs,  
4 Pints Roasted Turkey Stock

### *Method*

Roll each turkey escalope into a sausage with 10g butter and poach at 65°C for 15 minutes. When ready, pan roast until golden. Shred the sprouts and cook in cream. Wrap the chipolatas in streaky bacon and grill. Trim the parsnips and roast in butter until soft and golden. Mix eggs, sausage meat, chopped chestnuts and chopped sage and mould into mini burgers, fry until cooked. Reduce the stock until thick and glossy and enrich with 40g of butter. Finish with cranberries. Warm all ingredients, slice and season turkey and finish with all the trimmings.

*Happy Cooking*



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