



CHRISTMAS DAY 2025



THE OLD MILL
HOTEL, RAMSBOTTOM

Christmas Day

Gourmet Lunch

If you want to make Christmas Day extra special, allow our experienced team to pamper you with a feast of festive food in the luxurious surroundings of our hotel.

Our elegant dining room provides the perfect atmosphere on this special day. A fabulous Christmas tree, festive classics playing in the background, with a view of our beautifully manicured grounds through the window, this Christmas is going to be one to remember.

The experience begins with a warm welcome and a glass of champagne in the lounge bar. Then take your seats in anticipation for a sumptuous 4 course meal with all the trimmings, followed by coffee and mince pies.

ADULTS £80

CHILDREN £40

(Under 12)

(Under 2's FREE)

SITTINGS

**AVAILABLE FROM
12.00pm to 3.00 PM**

Early booking is
recommended!

To book now call the events team on: **01706 822991**
visit: <https://oldmill.lavenderhotels.co.uk/festive-events/>
or email: **oldmill@lavenderhotels.co.uk**

TO START

Roasted white onion, rosemary and potato soup
with Lancashire cheese crouton (v, wea, dfa, gfa)

Mulled pear and goats cheese salad
with honey dressing, candied walnuts (v,gf)

Chicken liver and cognac pâté
with red onion marmalade, toasted granary bloomer (gfa)

Crayfish and prawn cocktail
with mango salsa and Marie Rose sauce (df,gf)

MAIN COURSE

Roasted breast of Turkey
with all the seasonal trimmings (dfa, gfa)

Braised daube of beef
with rosemary roasted potatoes, caramelised red cabbage and honey roasted root vegetables, rich red wine jus (df, gf)

Roasted hake supreme
with saffron fondant potato, pea velouté, tenderstem broccoli & green beans (gf)

Sweet potato and red onion tart
with roasted root vegetables, rosemary roasted potatoes, steamed greens, cranberry gravy (v,ve,df)

DESSERT

Profiteroles filled with Chantilly cream
white chocolate and vanilla sauce (v)

Steamed Christmas plum pudding
with mulled berries and brandy sauce (v)

Mango panna cotta
with coconut sorbet (v,ve,gf,df)

Cheese Board
Selection of British and continental cheeses, fresh fruit, chutney and savoury biscuits (v)

TO FINISH

Coffee and mince pies (v,ve,df,gfa)

Dietary requirements and food intolerances:
(v) – Vegetarian • (ve) – Vegan • (vea) – Vegan option available • (gf) Gluten free
(gfa) – Gluten free option available • (dfa) – Dairy free option available • (df) – Dairy free