

## SET MENU

STARTER, MAIN COURSE & DESSERT

Available Friday & Saturday  
Minimum 4 people (order in advance)

## Starters

### Stilton, Broccoli & Cauliflower Soup

Homemade creamy broccoli, cauliflower and Stilton, garnished with a drizzle of fresh cream and croutons

### Melon & Prawn

Selection of fan melon with prawn in rosemary sauce

### Crab Cakes with Apple & Mango Chutney

Our very own crab cakes fried and served with seasonal leaves salad, spicy mango and apple chutney

### Ravioli filled with Lobster Sauce

Ravioli filled with lobster, langoustine and salmon, poached in a light creamy lobster, crab and brisque sauce

### Mozzarella Verdes

Mushroom and mozzarella cheese balls coated in breadcrumbs and deep fried. Served with garlic mayonnaise and barbecue sauce

### Festive Fegatini alla Flambé

Chicken livers pan fried with shallots, smoked bacon and flamed with brandy and finished with a touch of cream

### Peppered Mushrooms alla Crema

Button mushrooms cooked in a creamy peppercorn sauce served with rustic hot toast

## Main Courses

### Roast Turkey

Served with sage and red onion stuffing, roast chipolata, cranberry gravy and roast potatoes

### Bisteca Stoganoff

Strips of beef cooked in onions, mushrooms, paprika and red wine, cream and brandy. Served with rice

### Veal Escalopes al Limone

Tender veal scaloppine lightly dusted in flour and pan-fried in butter. Finished with white wine and a squeeze of lemon

### Pollo Allo Champagne

Breast of chicken cooked in tomato asparagus, champagne and a touch of cream

### Fillet of Sea Bass

Lightly pan fried with garlic, lemon and butter sauce, accompanied with roasted red pepper and cherry tomato

### Linguine di Gambaretti

Flat spaghetti served with king prawns, broccoli and olive oil

## Desserts

### Christmas Pudding

Served with rum sauce

### Chocolate Fudge Cake

Served with cream or ice cream

### Fresh Strawberries

Served with cream or ice cream

### Fresh Fruit Salad

Served with cream or ice cream

### Ice Cream



# VERDES

RESTAURANT

INTERNATIONAL CUISINE

## CHRISTMAS MENU

Don't forget  
to book now for  
New Year's Eve

Luxury 5 Course Menu  
with live Entertainment  
& Dancing

*Paolo Valentini*

VERDES RESTAURANT  
THE GREEN, ECCLESTON, CHORLEY, LANCASHIRE PR7 5SU

# 01257 450066

INFO@VERDES-RESTAURANT.CO.UK

**£22.95pp**  
(£10.00 deposit pp)

VERDES-RESTAURANT.CO.UK

## Starters

### Leek and Potato Soup

Made with the freshest ingredients finished with fresh cream and garlic herb croutons

### Duo of Melon with Winter Berries

Chilled honeydew and cantaloupe melon coated with winter berries coulis

### Peppered Mushrooms alla Crema

Button mushrooms cooked in a creamy peppercorn sauce served with rustic hot toast

### Vegetable Spring Rolls

Button mushrooms cooked in a creamy peppercorn sauce served with rustic hot toast

### Calamari Fritti

Deep fried squid served with tartare sauce

### Fegatini di Pollo

Chicken livers sautéed with onions, chillies and touch of wine

## Mains

ANY PIZZA OR PASTA

### Pan Fried Escalope of Turkey

Turkey breast served with sage, red onion stuffing, chipolata and roast cranberry gravy

### Fillet of Cod Red Pepper Provencal

Cod fillet cooked with roasted red pepper, tomatoes, garlic, wine and fresh parsley

### Supreme of Chicken Diane

Chicken breast cooked with onions, mushrooms, mustard, brandy and cream

### Honey Glazed Pork Steak

Pan fried pork loin steak topped with glazed Bramley apple, finished with cider sauce

### Lamb Moussaka

Thin layers of aubergine and minced lamb cooked with white wine, shallots, chopped tomatoes and topped with a rich creamy sauce

### Goats Cheese and Vegetable Risotto

Rice cooked with fresh vegetables, goats cheese, tomato, stock, cream, parmesan and fresh parsley

## Desserts

### Fresh Fruit Salad

### Chocolate Fudge Cake

### Christmas Pudding

Served with rum sauce

### Fresh Strawberries

Served with cream or ice cream

### Ice Cream

£13.95

## Starters

### Leek and Potato Soup

Cooked in breadcrumbs, served with garlic mayonnaise

### Deep Fried Mushrooms

### Duo of Melon with Fresh Strawberry

Served with raspberry mint coulis

### Bruschetta

Fresh tomato mixed with garlic, fresh basil, olive oil over toasted Italian bread

### Pate de la Casa

Home made chicken liver pate

### Ribs

Spare ribs with barbecue sauce

### Fegatini di Pollo

Chicken livers sautéed with onions, chillies and a touch of wine

### Crispy Oriental Spring Rolls

Crispy spring rolls with seasonal leaves & bean sprouts drizzled with teriyaki sauce

### Deep Fried Brie

Served with cranberry

### Deep Fried Squid

Served with salad and tartare sauce separate

## Mains

ANY PIZZA OR PASTA

### Roast Turkey

with all the trimmings

### Pollo Sorrentino

Strips of chicken cooked in breadcrumbs and sautéed in garlic butter

### Pollo allo Champagne

Strips of chicken cooked in tomato asparagus, champagne and a touch of cream

### Mediterraneo Mixed Fish

Strips of salmon, halibut, swordfish, etc cooked with tomato, garlic, white wine and fresh parsley

### Fillet of Hake in Salsa

Hake cooked with onion, mushrooms, fish stock, white wine and cream

### Salmon Basilico

Poached fillet of fresh salmon with basil butter

### Bistecca Stroganoff

Strips of beef cooked in onions, mushrooms, paprika, red wine, cream and brandy. Served with rice

### Pork Milanese

Escalope of pork cooked in breadcrumbs finished with parmesan, served with spaghetti Napoli

### Risoto Funghi

Rice cooked with mushrooms, onion and garlic in creamy tomato sauce with fresh parsley butter and parmesan

### Risotto Mediterranean

Rice with seafood, tomato and a touch of garlic

A SELECTION OF SWEETS  
FROM THE DISPLAY

£18.95

MONDAY TO SATURDAY  
LUNCHTIME

MONDAY TO THURSDAY EVENINGS  
& SUNDAY 12.30-5PM