

FOXFIELDS COUNTRY HOTEL

EST 1988

CHRISTMAS 2022

01254 822556

ARTISAN RIBBLE VALLEY

Whalley Road, Billington, BB7 9HY

info@artisanribblevalley.co.uk / www.artisanribblevalley.co.uk

FOXFIELDS & ARTISAN RIBBLE VALLEY

CHRISTMAS & NEW YEAR 2022/23 | EVENT DATES & PRICES

			Children	Adults
2nd December	Friday	3 Course Party Night Menu & Disco	-	£35.00
3rd December	Saturday	3 Course Party Night Menu & Disco	-	£35.00
9th December	Friday	3 Course Party Night Menu & Disco	-	£35.00
10th December	Saturday	3 Course Party Night Menu & Disco	-	£35.00
16th December	Friday	3 Course Party Night Menu & Disco	-	£35.00
17th December	Saturday	3 Course Party Night Menu & Disco	-	£35.00
24th December	Saturday	Christmas Eve—Normal Artisan Menu		
25th December	Sunday	Christmas Day (Artisan)	£45*	£90.00
26th December	Monday	Boxing Day (Artisan)	£20.00*	£34.00
31st December	Saturday	New Years Eve (Artisan)	£40.00*	£79.00
1st January	Sunday	New Years Day—Normal Artisan Menu		

Children 12 years & Under

For further information and booking please call

01254 822556

Email: enquiries@foxfieldshotel.co.uk

www.foxfieldshotel.co.uk

FOXFIELDS COUNTRY HOTEL

PARTY NIGHT'S

STARTERS

Spiced Parsnip Soup

Fresh Bread & Butter.

Chicken Liver & Brandy Parfait

Red onion marmalade, Ciabatta croutes, Gingerbread crumb, Dressed leaves.

Smoked Salmon & Prawns

Dill emulsion, Pickled cucumber, Roast beetroot, Horseradish cream, Brown bread.

MAIN COURSES

Roast Goosnargh Turkey

Roast potatoes, Pigs in blankets, Sage and onion stuffing, Medley of Vegetables, Turkey gravy.

Slow Cooked Blade Of Beef

Garlic & thyme fondant potato, Sticky red cabbage, Red wine sauce.

Roast Fillet of Sea Bass

Parmentier potatoes, Green Beans, Samphire, Choron sauce.

Butternut Squash & Lentil Wellington

Seasonal vegetables, Basil Oil.

DESSERTS

Traditional Christmas Pudding

Classic brandy sauce.

Warm Ginger Parkin

Toffee sauce, Vanilla ice cream.

Glazed Lemon Tart

Crushed meringue, Berry compote.

Dinner served from 19:30—Disco & Dancing until 00.30am.
All parties and required to pre-order. Pre-orders are required 14 days prior to the event.
A non-refundable, non-transferable deposit of £10 per person is required withing 7 days of the booking.
Full pre-payment is required 4 weeks prior to arrival and this is non-refundable or transferable.
The menu shown is a sample and may change throughout the festive period.
For those with special dietary requirements or allergies who may wish to
know about the ingredients used, please ask at the time of booking.

FESTIVE AFTERNOON TEA

ARTISAN RIBBLE VALLEY

| Inclusive of a glass of mulled wine |

Seasonal Soup

A Selection of Festive Sandwiches

Pork & Cranberry Sausage Roll



Traditional Classic Fruit Scone

Clotted cream and strawberry jam



Selection of Mini Cakes

served with a choice of teas or coffee

£22.00 per person

This menu is a sample and may change.

Reservations required.



For those with special dietary requirements

or allergies who may wish to know about

the ingredients used, Please ask at the time of booking.

Afternoon Tea served between 12:00 - 17:00

FESTIVE LUNCH OR DINNER

ARTISAN RIBBLE VALLEY

STARTERS

Spiced Parsnip Soup
Fresh Bread & Butter.

Chicken Liver & Brandy Parfait
Red onion marmalade, Ciabatta croutes, Gingerbread crumb, Dressed leaves.

Smoked Salmon & Prawn
Dill emulsion, Pickled cucumber, Roast beetroot, Horseradish cream, Brown bread.

Smoked Duck & Panetta Arancini
Wild mushroom sauce, Truffle oil.

MAIN COURSES

Roast Goosnargh Turkey
Roast potatoes, pigs in blankets, sage and onion stuffing, Medley of Vegetables, Turkey gravy.

Slow Cooked Blade Of Beef
Garlic & thyme fondant potato, Sticky red cabbage, Red wine sauce.

Roast Fillet of Sea Bass
Parmentier potatoes, Green Beans, Samphire, Choron sauce.

Butternut Squash & Lentil Wellington
Seasonal vegetables, Basil Oil.

DESSERTS

Traditional Christmas Pudding
Classic brandy sauce.

Warm Ginger Parkin
Toffee sauce, Vanilla ice cream.

Glazed Lemon Tart
Crushed meringue, Berry compote.

Winter Berry Pavlova
Cassis crème Chantilly, winter berries, cherry ripple ice cream.

£26 TWO COURSES £30.50 THREE COURSES

MONDAY 28TH NOVEMBER | SATURDAY 24TH DECEMBER

Full a la carte will still be available throughout the festive season apart from:
New Years Eve, Christmas Day and Boxing Day.
Lunch and Dinner served from 12:00 - 21:00 Monday - Saturday | 12:00 - 20:00 Sundays.
The menu shown is a sample and may change throughout the festive period.
For those with special dietary requirements or allergies who may wish to
know about the ingredients used, please ask at the time of booking.

CHRISTMAS EVE

ARTISAN RIBBLE VALLEY

Twas The Night Before Christmas...



Whether it's a meal for two or with family and friends,

come and enjoy the festive season and dine in our award winning

restaurant; unwind in front of our modern Scandinavian

log fire, with your favourite Christmas Dink in-hand.

Live Music Throughout The Night By Liam Blake

"Don't forget to leave a glass or Sherry out for

Father Christmas and a carrot for Rudolf."

Award Winning Full A La Carte Menu - Visit:

www.artisanribblevalley.co.uk

Reservations Recommended



CHRISTMAS DAY 2022

ARTISAN RIBBLE VALLEY

- Canapes on Arrival -

STARTERS

Crispy Hazelnut Goats Cheese Crottin
Red onion marmalade, Dressed leaves, Hazelnut dressing.

Smoked Duck & Pancetta Arancini
Creamy wild mushroom sauce, Truffle oil.

Chicken, Ham Hock & Bury Black Pudding Terrine
Piccalilli, Toasted bloomer, Dressed leaves.

Salmon Gravlax
Dill emulsion, Pickled cucumber, Roast beetroot, Horseradish cream, Croutes.

INTERMEDIATE

Spiced Cauliflower Soup
Chilli oil, Fresh bread & butter.

MAIN COURSES

Roast Goosnargh Turkey
Roast potatoes, pigs in blankets, sage and onion stuffing, Seasonal Vegetables, turkey gravy.

Roast Sirloin of Beef
Roast potatoes, Seasonal Vegetables, Yorkshire pudding, Beef gravy.

Roast Fillet of Hake
Chorizo, Butterbean & Tomato stew, Basil oil.

Wild Mushroom & Mixed Nut Roast
Roast potatoes, Seasonal Vegetables, Yorkshire pudding, Gravy.

DESSERTS

Traditional Christmas Pudding
Brandy sauce.

Glazed Lemon Tart
Raspberry sorbet, Raspberry coulis, Crushed meringue.

Boozy Winter Berry Pavlova
Cassis cream, Seasonal berries.

Local Cheese Selection
Grapes, Apple, Chutney, Fruit cake & Artisan crackers.

TO FINISH

Freshly Brewed Tea/Coffee & Mince Pies

FIVE COURSE MEAL

£90.00 PER PERSON | £45.00 CHILDREN (UNDER 12)

Lunch served from a choice of sittings | 12.30pm or 14.00pm

A non-refundable, non-transferable deposit of £25 per person is required upon confirmation.

Full pre-payment is required 4 weeks prior to arrival.

The menu shown is a sample and may change throughout the festive period.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking. Pre-orders are required.

BOXING DAY 2022

ARTISAN RIBBLE VALLEY

STARTERS

Wild Mushroom Soup
Creme fraiche, Truffle oil, Fresh bread roll & butter.

Chicken, Ham Hock & Bury Black Pudding Terrine
Piccalilli, Toasted bloomer, Dressed leaves.

Trio of Fresh Melon
Raspberry sorbet, Seasonal berries.

Tempura Mixed Seafood
Sweet chilli sauce, Aioli, Cucumber, Coriander &Pickled ginger salad.

MAIN COURSES

Roast Sirloin of Local Beef or Roast Goosnargh Chicken Breast
Duck fat roast potatoes, Herb buttered greens, Cauliflower cheese, Honey and thyme glazed carrots, Yorkshire pudding, Gravy.

Roast Fillet of Salmon
Glazed fennel, Buttered spinach, Parmentier potatoes, Lobster sauce, Chive oil.

Slow Braised Lancashire Lamb Shank
Pomme puree, Sticky red cabbage, Glazed baby carrots, Mint & Lamb jus.

Wild Mushroom, Spinach & Chestnut Gnocchi
Garlic butter, Rocket and Parmesan.

DESSERTS

Sticky Toffee Pudding
Caramel sauce, Smooth ginger ice cream.

Local Cheese Selection
Grapes, Chutney, Artisan biscuits.

Baileys Panna Cotta
Raspberry coulis, Seasonal berries.

Chocolate & Salted Caramel Ice Cream Sundae
Triple chocolate brownie, Chocolate sauce, Whipped cream.

£34.00 THREE COURSES | £20.00 CHILDREN (UNDER 12)

12pm – 6pm

Please make a booking with a £10 deposit.

The menu shown is a sample and may change throughout the month of December.

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.

NEW YEARS EVE 2022

ARTISAN RIBBLE VALLEY

Dress code: Cocktail/Lounge Suit. Arrival from 7pm/Dinner Starts 8.00pm
Live Music by Hayley Eccles and Dancing until 1.00am.

STARTERS

Local Ham Hock & Foie Gras Terrine

Apple and sultana compote, Dressed leaves, Ciabatta crisps.

Spiced Bajun Crab, Chilli & Lime Fishcakes

Mango salsa, sweet chilli sauce.

Twice Baked Goats Cheese Souffle

Roast beetroot, Red onion marmalade.

INTERMEDIATE

Haggis, Neeps & Tatties

Wholegrain mustard sauce.

MAIN COURSES

Fillet Steak Rossini

Toasted croute, Duck liver pate, Mushroom duxelles, Dauphinoise potato, Madeira sauce.

Roast Fillet of Cod

Pomme puree, Buttered spinach, Tiger prawns, Squid & mussels, Seafood velouté sauce.

Spiced Butternut Squash & Chickpea Tagine

Lebanese flatbread, Mint & cucumber yoghurt, Toasted almonds.

DESSERTS

Assiette Of Chocolate

CHEESE & BISCUITS

Local Cheese Selection

Grapes, Apple, Chutney, Fruit cake & Artisan crackers.

TO FINISH

Freshly Brewed Tea / Coffee & Macaroons

SIX COURSE MEAL

£79.00 PER PERSON | £40.00 CHILDREN (UNDER 12)

A non-refundable, non-transferable deposit of £25 per person is required upon confirmation, full pre-payment is required four weeks prior to arrival. The menu shown is a sample and may change throughout the month of December. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask at the time of booking.
Why not stay the night? Dinner bed and breakfast £325.
A non-refundable £50 deposit is required at the time of booking, balance paid 4 weeks before arrival.

NEW YEARS DAY 2023

ARTISAN RIBBLE VALLEY



Full Artisan A La Carte Menu

Available Between 12:00 - 20:00

* Reservations Recommended *

ARTISAN RIBBLE VALLEY

Whalley Road, Billington, Lancashire, BB7 9HY

Tel: 01254 822556 Email: info@artisanribblevalley.co.uk

www.artisanribblevalley.co.uk

TERMS & CONDITIONS

1) These conditions apply to all guests attending Christmas functions and events.

2) All events and offers are subject to availability.

3) All provisional Christmas programme bookings must be confirmed within 7 days and a deposit specified per event is payable with confirmation.

4) All balances must be paid in full 4 weeks before the event if a booking is made within 4 weeks of the event then full payment is required.

5) The rate for the event and any accommodation shall be the rate detailed in the confirmation of booking supplied by the hotel which may be sent by fax, post or email.

6) All prices shown are inclusive of VAT but may be subject to any other relevant taxes/ levies at the current prevailing rate in force on the day of the event. Prices advertised are subject to change prior to booking.

7) Except as set out below, we regret that all payments received including deposits are non-refundable and non transferable.

8) We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, beverage or accommodation.

9) If the final amount is not settled in advance the hotel reserves the right to cancel the booking.

10) In the unlikely event that the hotel is obliged to cancel the event all monies will be refunded or an alternative date or location will be offered (at the hotels' discretion) without further liability to the hotel.

11) Special requests (eg. dietary requirements) must be made known to the hotel at least 14 days before the event.

The organiser of the party is responsible for paying the groups deposit, final full payment and pre-orders to the hotel.

12) No additional food or beverage of any kind is permitted into the hotel by party organisers or guests.

13) The hotel will endeavour to ensure that all the information and prices are accurate, however occasionally errors occur and the hotel reserve the right to correct prices or other information in such circumstances. If a booking has already been made the hotel is entitled to cancel the booking without liability.

14) The management of the hotel reserve the right to refuse entry to the hotel. In addition the hotel reserve the right to charge the organiser, company or individual for any damages caused by unreasonable behaviour.

15) The management reserves the right to refuse the service of alcoholic drinks.

16) Accommodation - A £50.00 non-refundable deposit per person is required at the time of reservation with the full balance being paid on arrival or prior to.

17) Groups of less than 10 may be required to share tables with other parties.

18) COVID-19: Please note that we will adhere strictly to any current government regulations regarding COVID-19.

FOXFIELDS COUNTRY HOTEL

Whalley Road, Billington, Lancashire, BB7 9HY

Tel: 01254 822556 Email: enquiries@foxfieldshotel.co.uk

www.foxfieldshotel.co.uk

FOXFIELDS COUNTRY HOTEL

EST 1988



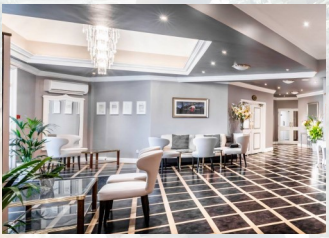





WEDDING OPEN DAYS

HELD FREQUENTLY THROUGHOUT THE YEAR

FOR MORE DETAILS VISIT: WWW.FOXFIELDWEDDINGS.CO.UK


LICENSED TO HOST BOTH INDOOR & OUTDOOR CEREMONIES.

NEWELY REFURBIHSED LUXURY ACCOMMODATION & PRIVATELY OWNED.

A Long and well established history as a romantic wedding venue,
Beautifully located within the scenic surroundings
of the Ribble Valley.

WHALLEY ROAD | BILLINGTON | BLACKBURN | LANCASHIRE | BB7 9HY

TEL: 01254 822556 | EMAIL: GM@FOXFIELDSHOTEL.CO.UK

WWW.FOXFIELDSHOTEL.CO.UK