



MAKE IT A MERRY CHRISTMAS AT

The
CRIMBLE





The CRIMBLE

THE CONSERVATORY

CRIMBLE LANE • BAMFORD • ROCHDALE

TEL: 01706 368591

Welcome to the Conservatory Restaurant. With our beautiful roaring log fire, stunning Christmas tree and beautiful decorations we are sure you will enjoy your Christmas celebrations with us.

The Conservatory Restaurant serves the finest traditional English food in a venue which overlooks beautiful landscaped gardens. You really could be forgiven for believing you are out in the countryside.

Our welcoming team of friendly staff are waiting to help you enjoy your Christmas celebrations, whether it is a family gathering, office party or a more intimate meal.

BACK BY POPULAR DEMAND FOR 2011!

Every Thursday, Friday & Saturday in the run up to Christmas in December... Enjoy a meal in either The Peacock Room or Conservatory and then dance the night away in Cuchulains with our resident DJ till 1am

CHRISTMAS OPENING TIMES

CHRISTMAS PARTY MENU - 1st - 23rd December (not available on Sundays) à la carte available

CHRISTMAS EVE - 12 noon - 2pm - 5pm - 10pm à la carte only

CHRISTMAS DAY - 12.00 noon - 2.30pm

BOXING DAY - 2pm - 8pm - Set menu

BANK HOLIDAY 27th DECEMBER 12 - 8pm à la carte only

NEW YEARS EVE - 12 noon - 2pm & 5pm - 10pm à la carte only

NEW YEARS DAY - 2.00 - 9pm à la carte menu

BANK HOLIDAY JANUARY 3rd 12 - 8pm à la carte only

CHRISTMAS PARTY LUNCH

STARTERS

SEASONAL MELON
Slices of melon with a raspberry coulis

SOUP OF THE DAY
Served with croutons



MAIN COURSES

6oz RUMP STEAK
Served with grilled plum tomato & sautéed mushrooms

ROAST TURKEY
Served with stuffing & chipolata sausage

SALMON SUPREME
With a chilli, lime & dill butter

GOAT'S CHEESE, PLUM TOMATO & RED ONION TART
With a pesto dressing & red pepper cous cous

DESSERTS

CHRISTMAS PUDDING
Served with brandy sauce

ICE CREAM SUNDAE
With a choice of toppings



Available Monday - Saturday

12.00 - 2.30pm

£12.95

CHRISTMAS PARTY DINNER

DON'T FORGET every Thursday, Friday & Saturday is dance night in Cuchulains Bar with our resident DJ till 1am

STARTERS

- SEASONAL MELON
Slices of melon with a raspberry coulis
- SOUP OF THE DAY
Served with croutons
- SMOOTH CHICKEN LIVER PATE
Served with red onion relish & crostini
- SAUTÉED MUSHROOMS
With garlic & chilli butter



MAIN COURSES

- 8oz RUMP STEAK
Served with grilled plum tomato & sautéed mushrooms
- LAMB SHANK
With a minted redcurrant jus
- ROAST TURKEY
Served with stuffing & chipolata sausage
- GRILLED SALMON FILLET
With a chilli, lime & dill butter
- GOAT'S CHEESE, PLUM TOMATO & RED ONION TART
With a pesto dressing & red pepper cous cous

DESSERTS

- CHRISTMAS PUDDING
Served with brandy sauce
- ICE CREAM SUNDAE
- CHOCOLATE MOUSSE
With a winter berry compote
- RUM & RAISIN CHEESECAKE
Served with fresh cream



WEDNESDAY WINE

Join us on a Wednesday evening and each adult will receive a half bottle of house wine.

DECEMBER - JANUARY

M	T	W	T	F	S	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1
2	3					

- £16.95
- £17.95
- £18.95
- £19.95
- £21.95
- £22.95
- £24.95
- Not available
- à la carte

*Price is based on bed & breakfast per person with 2 people sharing a double/twin room at The Royal Toby Hotel, Rochdale. Contact the Royal Toby Hotel for details 01706 861861

CHRISTMAS DAY

STARTERS

CHUNKY MINESTRONE SOUP

Crispy Parmesan croutons

HAM HOCK TERRINE

With a pineapple chutney

SAUTÉED MUSHROOMS

With cream, port & Stilton

PRAWN & CRAB SALAD

Large Mediterranean prawns & white crab meat
over mixed leaves with a citrus vinaigrette



RASPBERRY SORBET



MAIN COURSES

ROAST TURKEY

With stuffing, chipolata & roast gravy

FILLET OF BEEF WELLINGTON

Fillet steak topped with a mushroom duxelles, pate & puff
pastry & served with a port sauce

BRAISED LAMB SHOULDER

Stuffed with apricot & rosemary
served with a rich gravy

SEA BASS

Served on a bed of crushed new potato, with scallions
& fennel

WILD MUSHROOM RISOTTO

With sautéed artichokes & baby onions



DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce

SHERRY TRIFLE

Classic layers of sherry soaked Madeira cake, fruit,
custard & whipped cream

CHOCOLATE NEMESIS

Rich chocolate cake served with Chantilly cream
& griottine cherries

CHEESE & BISCUITS

Served with chutney

Adults £75.00 Children (under 12) £29.95



THE PEACOCK ROOM

CRIMBLE LANE • BAMFORD • ROCHDALE

TEL: 01706 368591

The Peacock Room has now placed itself firmly on the map amongst the regions' culinary elite and has held an AA Rosette for the past 3 years. Behind the smoked glass door you can relax and enjoy the finest modern English cuisine. The food, service and furnishings all combine to make it a truly unique dining experience.

As time goes by things may change, but the past dictates tradition. We look forward to seeing you over the festive period.

A smart casual dress code is operated in The Peacock Room.

CHRISTMAS OPENING TIMES - CLOSED MONDAYS
CHRISTMAS PARTY MENU - 1st - 23rd December (not available on weekends) à la carte available
CHRISTMAS EVE - 12 noon - 2pm & 6pm - 10pm • CHRISTMAS DAY - 12.00 noon - 2.30pm
BOXING DAY - 2pm - 8pm
BANK HOLIDAY 27th DECEMBER - 1pm - 8pm • 28th to 30th DECEMBER - Closed
NEW YEARS EVE - 7pm - 10pm • NEW YEARS DAY - 1pm - 6pm
2nd to 6th JANUARY - Closed

CHRISTMAS PARTY LUNCH

STARTERS

LEEK & POTATO SOUP

With truffle cream

HAM HOCK TERRINE

With a black pudding fritter & English mustard mayonnaise



MAIN COURSES

TRADITIONAL ROAST TURKEY

With a prune & apricot stuffing & cranberry sauce

PAN FRIED FILLET OF SEA BREAM

With crushed new potatoes & a mussel & tarragon sauce

ROAST GARLIC & CHIVE RISOTTO

With slow cooked fennel & a lemon & dill dressing

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

ORANGE CRÈME BRÛLÉE

With chocolate chip cookie



COFFEE & CHOCOLATES

£19.95

CHRISTMAS PARTY DINNER

DON'T FORGET every Thursday, Friday & Saturday is dance night in Cuchulains Bar with our resident DJ till 1am

STARTERS

LEEK & POTATO SOUP
With truffle cream

GLAZED GOAT'S CHEESE
With beetroot, watercress & toasted seeds

HAM HOCK TERRINE
With a black pudding fritter & English mustard mayonnaise

SALMON ROULADE
With horseradish & smoked salmon



MAIN COURSES

TRADITIONAL ROAST TURKEY
With a prune & apricot stuffing & cranberry sauce

ROAST RUMP OF LAMB
With fondant potato & a red wine & rosemary jus

BRAISED BLADE OF BEEF
With leek & mustard mash potato & a port jus

PAN FRIED FILLET OF SEA BREAM
With crushed new potatoes & a mussel & tarragon sauce

ROAST GARLIC &
CHIVE RISOTTO
With slow cooked fennel & a
lemon & dill dressing



DESSERTS

TRADITIONAL CHRISTMAS PUDDING
With brandy sauce

ORANGE CRÈME BRÛLÉE
With chocolate chip cookie

RICE PUDDING
With caramelised apple & cinnamon

A SELECTION OF ARTISAN CHEESES



COFFEE & CHOCOLATES

Wednesday - Thursday £27.95

Friday £29.95

Not available on Saturday or Sunday

*Price is based on bed & breakfast per person with 2 people sharing a double/twin room at The Royal Toby Hotel, Rochdale. Contact the Royal Toby Hotel for details 01706 861861



CHRISTMAS EVE LUNCH

STARTERS

TERRINE OF CONFIT DUCK & FOIE GRAS

With mulled pear & toasted brioche

WARM SMOKED SALMON

With a tomato & black olive dressing



MAIN COURSES

ROAST RACK OF LAMB

With hash brown, roast root vegetables & a black olive
& rosemary jus

SEARED MONKFISH

With prosciutto ham, white bean cassoulet, rocket
& a basil sauce

GOOSNARGH GOLD CHEESE & LEEK TART

With a poached egg & hollandaise sauce

DESSERTS

VANILLA PANNA COTTA

With poached fruits

ICED HONEY PARFAIT

With whiskey, lemon & flapjack

SELECTION OF ARTISAN CHEESES



COFFEE & MINTS

£27.50

CHRISTMAS EVE DINNER

STARTERS

SEARED SCALLOPS

With chestnuts, pancetta & cauliflower puree

CROTTIN GOAT'S CHEESE

With pickled beetroot & pine nuts

TERRINE OF CONFIT DUCK & FOIE GRAS

Mulled pear & toasted brioche

WARM SMOKED SALMON

With a tomato & black olive dressing



MAIN COURSES

ROAST FILLET OF BEEF

With grain mustard fritter, braised puy lentils,
wilted kale & girolle mushrooms

ROAST RACK OF LAMB

With hash brown, roast root vegetables & a black olive
& rosemary jus

SEARED MONKFISH

With prosciutto ham, white bean cassoulet, rocket
& a basil sauce

GOOSNARGH CHEESE GOLD & LEEK TART

With a poached egg & hollandaise sauce

MAIZE FED CHICKEN BREAST

With fondant potato, oyster mushrooms, pancetta & spinach



DESSERTS

DARK CHOCOLATE & PRALINE TRIFLE

With pistachio biscotti

VANILLA PANNA COTTA

With poached fruits

ICED HONEY PARFAIT

With whiskey, lemon & flapjack

SELECTION OF ARTISAN CHEESES



COFFEE & CHOCOLATES

£49.50

CHRISTMAS DAY

CANAPES ON ARRIVAL



STARTERS

SEARED SCALLOPS

With chive potato salad & a scallion & balsamic dressing

TERRINE OF CONFIT DUCK & FOIE GRAS

With mulled pear & toasted brioche

ROULADE OF SALMON

With rainbow trout, gravad lax & horseradish

CROTTIN GOAT'S CHEESE

With pickled beetroot & pine nut salad



PINK GRAPEFRUIT SORBET



MAIN COURSES

TRADITIONAL ROAST TURKEY

With a prune & apricot stuffing & cranberry sauce

ROAST RACK OF LAMB

With a fondant potato, caramelised onion purée & a rosemary jus

FILLET OF BEEF

With new rosti potato, braised oxtail & roast root vegetables

FILLET OF HALIBUT

With Jerusalem artichoke, pancetta, chestnuts & savoy cabbage & a champagne sauce

GOOSNARGH GOLD CHEESE & LEEK TART

With a poached egg & hollandaise sauce



DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

DARK CHOCOLATE & PRALINE TRIFLE

With pistachio biscuit

BAKED APPLE TART

With calvados poached raisins & vanilla ice-cream

A SELECTION OF ARTISAN CHEESES



COFFEE AND MINTS

Adults £95.00 Children (under 12) £35.00



BOXING DAY



TASTE OF THE PEACOCK

Our Head Chef Rob will be producing a luxurious three course Boxing Day menu consisting of your choice from: 5 starters, 6 main courses, 5 desserts followed by coffee & petit fours giving you a classic taste of The Peacock Room.

Adults £27.95

Children £12.95

Served 2pm - 8pm

NEW YEARS EVE

CANAPES ON ARRIVAL



STARTERS

SLOW COOKED BELLY PORK
With tiger prawns, leeks & mango

CRAB FRITTER
With trout gravad lax, lemon crème fraîche
& a shallot dressing

WARM SALAD OF VEGETABLES
With a celeriac velouté

PRESSING OF CONFIT DUCK & SMOKED DUCK BREAST
With ballotine of foie gras & spiced port jelly



COSMOPOLITAN SORBET



MAIN COURSES

ROAST PORK FILLET WITH SLOW COOKED BELLY PORK
With fondant potato, roast root vegetables & an apple
& quince purée

FILLET OF BEEF
With horseradish mash potato, wild mushrooms & spinach

ROAST VENISON LOIN
With venison haunch cottage pie, wild mushrooms, braised
beetroot & a redcurrant jus

FILLET OF SEA BASS

With saffron risotto, chorizo & a mussel & tarragon broth

MEDITERRANEAN VEGETABLES
With a shallot tart & a pesto sauce



DESSERTS

LIME POSSET
With mango sorbet, spiced biscuit &
caramel ice-cream

PEAR & FRANGIPANE TART
With clotted cream & vanilla syrup
BAKED CHOCOLATE FONDANT
With caramel ice-cream & sesame biscuit
A SELECTION OF ARTISAN CHEESES



COFFEE & PETIT FOURS

Adults £84.95

All guests are invited to dance away the final hours of 2011 in Cuchulains where 2012 will be brought into The Crimble by a Traditional Piper.

Please note that the bars will close at 11.55pm and reopen at 12.05am and continue serving till 1am with dancing till 1.30am



The Perfect Venue...

THE PEACOCK ROOM

It's the most important day of your life -
put your trust in us...

Have your wedding or civil ceremony at the award-winning Peacock Room. A stylish and opulent venue with 5 star service and award-winning food, it just doesn't get any better.

**Tailor-made, bespoke weddings,
designed to fit your requirements.**

THE CRIMBLE • CRIMBLE LANE • BAMFORD • ROCHDALE • OL11 4AD

Tel: 01706 368591

www.thedeckersgroup.com



P
The
PEACOCK
ROOM



TERMS and CONDITIONS

DEPOSITS required are as follows

MENU PRICE

£30.00 and under	£10.00	deposit per head
£30.01 - £50.00	£20.00	deposit per head
£50.01 and over	£25.00	deposit per head

Refunds will not be given.

Please phone for availability and to place a provisional booking.

All bookings are provisional until the deposit is received.

Provisional bookings are held for 7 days.

Cheques are only accepted as deposit or pre-payment up to 4 weeks prior to the date of your booking, made payable to The Crimble Ltd. Within 4 weeks of your booking, or when settling your bill at your event, payments must be made by cash, debit or credit card.

Only one bill per booking can be produced.

PARTY MENU

Conservatory Restaurant and The Peacock Room

Bookings taken for parties of any size.

* Please note that the party menu is a bookings only

THE PEACOCK ROOM

New Years Eve - full payment due by 25th November.

Bookings taken for parties of any size. Bookings only.

CHRISTMAS DAY MENU

Conservatory Restaurant and The Peacock Room

Bookings only for parties of any size. Full payment is required by 25th November.

Cancellation policy

Deposits and final balances are non refundable and non transferable.

Prices and contents correct at time of print but management reserve all rights.



Name of booking

Contact name

Contact address

.....

Contact telephone day

Contact telephone evening

E-Mail

CONSERVATORY CHRISTMAS MENU

CONSERVATORY À LA CARTE MENU

PEACOCK ROOM CHRISTMAS MENU

PEACOCK ROOM À LA CARTE MENU

Number in party

Date booking required

Preferred time of booking

Deposit amount enclosed £

DEPOSIT REQUIRED (NON REFUNDABLE)

£30.00 and under menu price @ £10.00 deposit per head

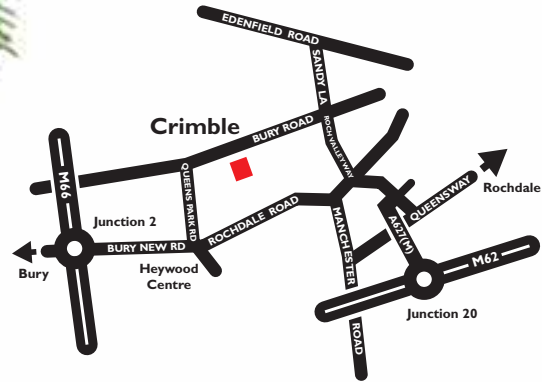
£30.01 to £50.00 menu price @ £20.00 deposit per head

£50.01 and over menu price @ £25.00 deposit per head

Deposits and balances are non refundable

Today's date

Signature.....



The
CRIMBLE

CRIMBLE LANE • BAMFORD • ROCHDALE
TEL: 01706 368591

e-mail: crimble@thedeckersgroup.com
www.thedeckersgroup.com