

CHRISTMAS PARTY MENU

SUN-THUR

2 course - £20

3 course - £24

FRI-SAT

2 course - £24

3 course - £28

STARTER

Oak smoked salmon mousse

Crisp toast / English beetroot / red amaranth

Roasted carrot and parsnip soup

Root vegetable crisps / focaccia croutons

Lancashire cheese tart

Caramelised fig / toasted walnuts / herb salad

MAIN

Roasted turkey breast

Sage onion and cranberry stuffing / roast potato / crushed parsnip / honey roast carrot

Slow braised local beef (£2 supplement)

Horseradish mash / wild mushroom and truffle / beef tea

Roasted butternut squash and wild rice

Sage and onion dressing / dried cranberry crumb / pumpkin seeds (vegan, g/f)

Fillet of sea bream

Roast potato / spinach / white wine chive sauce

DESSERT

Orange pavlova

Caramelised clementine / orange mousse and fresh raspberries

Dark chocolate tart

Mulled wine jelly / chocolate granola

Apple and cinnamon cheesecake

Almond crumble / vanilla ice cream

CHRISTMAS DAY

Adults - £45

Children up to the age of 12 - £22

STARTER

Smoked salmon and dill tian

Crème fraiche / pickled cucumber / fennel salad / mustard dressing

Lightly spiced carrot and parsnip soup

Root vegetable crisps / yoghurt and coriander

Crispy Asian duck salad

Rocket / spiced cashews / radish / pickled shallot

Goats cheese and caramelised red onion tart

Roast beetroot salad / herb dressing

MAIN

Roasted turkey breast

Sage onion and cranberry stuffing / roast potato / crushed parsnip / honey roast carrot

Apricot and rosemary glazed rump of lamb

Slow cooked shoulder / dauphinoise potato / roasted root vegetables / port wine jus

Pearl barley risotto

Roasted squash / sage crisps / truffle

Grilled sea bass

Olive crushed new potatoes / spinach / white wine shrimp / chive sauce

DESSERT

Orange pavlova

Caramelised clementine / orange mousse / blueberries

Lemon meringue cheesecake

Fresh raspberries / basil / lemon cress

Traditional Christmas pudding

Brandy sauce

Chocolate delicé

Chocolate granola / cherries / fruits of the forest coulis

Cheese Board

Date / apple chutney / biscuits

*£5.00 supplement

Tea / Coffee served with Mini Mince Pies

Please inform your waiter/waitress of any food allergies or intolerances. Dishes may contain traces of nuts, wheat, shellfish and garlic. We can not guarantee that dishes are 100% gluten free. Prices include VAT at 20%. An optional 10% service charge will be added to your bill.