

CHRISTMAS DINNER MENU

Commences from Friday 1st December 6.00 – 7.30pm

Two Courses £31.00 | Three Courses £37.50

Filter Coffee & Mince Pies £3.50

STARTERS

Twice Baked Cheese Soufflé

marinated tomato and deep-fried kale

Corned Beef Hash Brown

topped with a poached egg and pea velouté

Black Pudding Parcel

with grain mustard, wrapped in filo pastry
served with a watercress purée
and apple chutney

Duo of Melon

with a mulled wine sorbet

Homemade Soup of the Day

freshly baked breads

Cured and Smoked Salmon Salad

Horseradish crème fraiche,
beetroot and dill

MAINS

Goosnargh Duck Leg

served traditionally with apple sauce
and sage and onion stuffing

Fillet of Hake

wrapped in tarragon mousse with a prawn
and white wine sauce

Traditional Roast Turkey

with chipolata, bread sauce, stuffing
and cranberry sauce

Roasted Pheasant Breast & Confit Leg

confit thigh with a blackberry jus
and topped with crispy kale

Braised Shin of Beef

in stout and black treacle served with
a celeriac puree

Mushroom and Shallot Tart Tatin

Topped with goats cheese and a herb dressing

Fillet of Cod

With a tarragon and white wine sauce

SELECTION OF HOMEMADE DESSERTS

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY
10% DISCRETIONARY GRATUITY ADDED