



Festive Menu

2 COURSES £17.00 3 COURSES £21.00

Available from 1st-24th December
Parties over 8 people are requested to pre-order

STARTERS

SPICED ONION VELOUTÉ *
Smoked Sausage

SMOKED CHICKEN *
Chilli & Mango Salsa, Crispy Noodles

MARINATED BEETROOT (V) *
Whipped Goats Cheese,
Pine Nut Dressing

PRESSING OF HAM HOCK *
Pineapple Pickle,
Black Pudding Beignet

MAINS

BUTTER ROAST TURKEY
Fondant Potato, Forcemeat &
Chestnut Stuffing, Juniper Jus

BRAISED BEEF DAUBE *
Confit Root Vegetables,
Horseradish Mash

PAN FRIED SEA BASS *
Parmentier Potatoes, Spinach,
Parsnip Purée

PUMPKIN RAVIOLI (V)
Roasted Pumpkin Oil,
Kale & Parmesan

DESSERT

STICKY TOFFEE PUDDING
Brown Sugar Toffee, Praline Ice Cream

CHRISTMAS PUDDING *
Brandy Sauce, Brandy Butter

PINK GRAPEFRUIT POSSET *
Bitter Chocolate, Fennel Biscotti

MATURE LANCASHIRE CHEESE
Toasted Fruit Bread

“ESPRESSO” COFFEE CRÈME BRÛLÉE *
Cinnamon Doughnuts

PLEASE LET US KNOW IF YOU SUFFER FROM ANY FOOD ALLERGIES OR IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS SO THAT WE CAN NOTIFY THE CHEF. * ON OUR MENU DENOTES A DISH WHICH CAN BE MODIFIED TO BE GLUTEN FREE. (V) VEGETARIAN