

Christmas Day

ADULTS £74.95

CHILDREN £34.95



This menu is printed on Oxygen paper, using 100% recycled pulp.
Oxygen is FSC® certified

LET'S START



PHEASANT AND BRANDY PARFAIT

Fig relish and crostini

SMOKED SALMON AND CRAB TIMBALE

Amaranth and a lemongrass vinaigrette

CELERIAC AND COX PIPPIN SOUP

Rustic sourdough (v) (ve)

THE MAIN EVENT



BUTTER BASTED TURKEY

Pork, chestnut and cranberry stuffing, pig in blanket, bread sauce, seasonal vegetables and a red wine and sage jus

HARISSA SPICED BUTTERNUT SQUASH AND SPINACH FILO RUFFLE

Seasonal vegetables and sweet red onion balsamic jus (v) (ve)

BEEF AND PORTOBELLO MUSHROOM WELLINGTON

Seasonal vegetables and a rich rosemary jus

THE FINISH



BAKED VANILLA CHEESECAKE

Morello cherry, brandy and cranberry compote and a whip of cream (v)

LANCASHIRE CHEESES

Fig relish, sourdough crisp breads and membrillo (v)

CHRISTMAS PUDDING

Brandy sauce (v)

CHOCOLATE TRUFFLE BROWNIE TORTE

Raspberry sauce and coconut ice cream (v) (ve)

ALMOND AND WALNUT MINCE PIE BAKLAVA (V) & COFFEE

CHILDREN'S MENU

(For under 12's)



LET'S START

THE MAIN EVENT

AROMATIC DUCK SPRING ROLLS

Hoisin sauce

BUTTER BASTED TURKEY

Pork, chestnut and cranberry stuffing, pig in blanket, bread sauce, seasonal vegetables and a sage jus

CELERIAC AND COX PIPPIN SOUP

Rustic sourdough (v) (ve)

HARISSA SPICED BUTTERNUT SQUASH AND SPINACH FILO RUFFLE

Seasonal vegetables and sweet red onion balsamic jus (v) (ve)

SMOKED SALMON AND CRAB TIMBALE

Amaranth and a lemongrass vinaigrette

BEEF AND PORTOBELLO MUSHROOM WELLINGTON

Seasonal vegetables and a rich rosemary jus

THE FINISH

CHOCOLATE TRUFFLE BROWNIE TORTE

Raspberry sauce and coconut ice cream (v) (ve)

LANCASHIRE CHEESES

Fig relish, sourdough crisp breads and membrillo (v)

BAKED VANILLA CHEESECAKE

Raspberry sauce and vanilla ice cream (v)

ALMOND AND WALNUT MINCE PIE BAKLAVA (V) & HOT CHOCOLATE