

Christmas Day Menu

£95 PER ADULT | £45 FOR CHILDREN 13 AND UNDER (INC PRESSIE)

Fizz on arrival & a selection of festive canapés

STARTERS

GOOSNARGH DUCK LEG & PISTACHIO PRESSING

Red onion marmalade, toasted brioche

ROAST WINTER PARSNIP SOUP (ve)

Golden parsnip crisps and spiced oil

GOATS CHEESE MOUSSE

Beetroot, apple and balsamic salad

TIAN OF SMOKED & POACHED SALMON

Caper & saffron mayo, brown bread and butter

MAINS

ROAST GOOSNARGH TURKEY

with all the trimmings

FILLET OF BEEF

Garlic mash, cavolo-nero, white wine Beurre Blanc

SEA BASS FILLET

Crisp fennel salad

WILD MUSHROOM NUT ROAST (v) (veo)

with sweet cranberry puree, pomegranate, micro rocket salad

DESSERTS

HOMEMADE CHRISTMAS PUDDING (veo)

Brandy sauce

LANCASHIRE CHEESES

Quince jelly, grapes, celery and artisan crackers

APPLE MOUSSE

Macerated blackberries, blackberry sorbet

CHOCOLATE TART

Clotted cream ice cream, white chocolate gel

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (ve) Vegan (veo) Vegan option available

All dietary requirements must be communicated upon booking.

