

CHRISTMAS FAYRE MENU DECEMBER 2017

TO START

RARE BREED PORK, BURY BLACK PUDDING + PISTACHIO TERRINE, MULLED WINTER BERRIES, TOASTED RYE BREAD (G, M, N)

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ROASTED PARSNIP SOUP, CURRIED OIL, PARSNIP CRISP (V, G, M,)

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BEETROOT CURED SALMON, SMOKED SALMON MOUSSE, PICKLED SAMPHIRE, CRACKERS (F, G, M)

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WINTER SALAD OF MRS KIRKHAM'S LANCASHIRE CHEESE, CHICORY, ENOKI MUSHROOMS, ROASTED WALNUTS + SOUR CHERRIES (V, M, N, SO2)

MAIN COURSES

ROAST GOOSNARGH TURKEY BALLOTINE, CONFIT LEG + CLEMENTINE, HONEY ROAST PARSNIPS, CARROT PUREE, GRATIN SPROUTS + PIG IN BLANKET (G, M)

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HAKE LOIN, CRANBERRY, ORANGE + THYME BUTTER, BROWN CRAB NEW POTATOES, CURLY KALE (F, M, CR)

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SHALLOT TARTE TATIN, KIDDERTON ASH GOATS CHEESE, WINTER CABBAGE, SMOKED GARLIC CREAMED POTATO (V, G, M)

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SLOW BRAISED FEATHER BLADE OF ALBERT'S BEEF, CELERIAC PUREE, CARAMELISED SHALLOT, WILTED SPINACH (M, C, SO2)

PUDDINGS, SWEETS + CHEESES

EAGLE + CHILD CHRISTMAS PUDDING, BRANDY SAUCE, BRANDY CREAM (G, M, E, N)

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WHITE CHOCOLATE + CRANBERRY BREAD + BUTTER PUDDING, CUSTARD (G, M, E)

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PENNINE CHEESES, BISCUITS, FROZEN GRAPES + CHUTNEY (G, M, N, SO2)

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EAGLE + CHILD BOOZY KNICKERBOCKER GLORY

DARK RUM STOLLEN, ITALIAN MERINGUE, WINTER FRUITS + MINCE PIE ICE CREAM (G, M, E, N, SO2)

2 COURSES: £22.95

3 COURSES: £25.95

A DEPOSIT OF £5.00 PER PERSON IS REQUIRED FOR ALL BOOKINGS OF 6 PEOPLE OR MORE. A PRE-ORDER IS REQUIRED FOR ALL PARTIES OF 8 OR MORE PEOPLE.