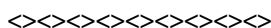


CHRISTMAS DAY

CANAPES + BUCKS FIZZ ON ARRIVAL

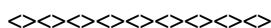
LANCASHIRE RAREBIT BONBONS
CONFIT DUCK LEG WELLINGTONS
MANCHESTER SMOKED SALMON + HADDOCK ROULADE



TERRINE OF BRAISED LOCAL RABBIT
BURY BLACK PUDDING PUREE – WILD MUSHROOMS – PICKLED CARROTS

HOME CURED BOMBAY SAPPHIRE + BEETROOT SALMON
HOMEGROWN HORSERADISH – KOHLRABI – DUKKHA – SOURDOUGH

TWICE BAKED BLACKSTICKS BLUE CHEESE SOUFFLE
12 YEAR OLD BALSAMIC VINEGAR – PEAR CHUTNEY – CANDIED NUTS



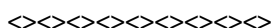
ROAST GOOSNARGH GOOSE
VICHY CARROTS – CARAWAY PARSNIPS – MARMITE SPROUTS, TRADITIONAL GARNISH

BALLOTINE OF LANCASHIRE TURKEY + TRIMMINGS
CUMBERLAND + CHESTNUT FARCE – ROAST GRAVY – PIGS IN BLANKETS

PAN FRIED BABY HALIBUT
MORECAMBE BAY SHRIMPS – THERMIDOR SAUCE – BRAISED CHICORY

FILLET OF BOWLAND VENISON
BUBBLE + SQUEAK – PEAR – BEETROOT KETCHUP – SLOW JUS

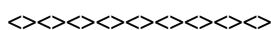
PUY LENTIL + HAZELNUT ROAST
WINTER KALE – CRANBERRY SAUCE – VICHY CARROT



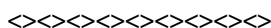
EAGLE + CHILD DESSERT TASTING

BOOZY CHRISTMAS PUDDING, BRANDY SAUCE

PENNINE CHEESE SELECTION
CRACKERS – CHUTNEY – TRACKLEMENTS



COFFEE + MINCE PIES



£95.00 PER PERSON
£40.00 CHILDREN UNDER 12 YEARS – £20.00 CHILDREN UNDER 5

SITTINGS AT 12.00 FOR 12.30PM –OR– 4.00PM FOR 4.30PM

VEGAN DINERS AND THOSE WITH DIETARY REQUIREMENTS ARE REQUESTED TO CONTACT US SO WE CAN PROVIDE A SELECTION OF ALTERNATIVE DISHES OR ADVISE ACCORDINGLY.