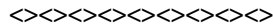


# CHRISTMAS DAY 2020

## CANAPES + BUCKS FIZZ ON ARRIVAL

KIDDERTON ASH GOATS CHEESE + CRANBERRY PARCELS  
BURY BLACK PUDDING BON BONS, LANCASHIRE SAUCE MAYO  
SEAFOOD COCKTAIL VOL-AU-VENT  
(VEGAN CANAPES UPON REQUEST)



**ROASTED PLUM TOMATO SOUP (VEGAN)**  
SOURDOUGH – VEGAN BASIL ‘BUTTER’

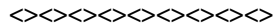
## GAME TERRINE

BLOOD ORANGE CHUTNEY – PICKLED WILD MUSHROOMS – MACADAMIA NUTS

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

## TWICE BAKED BLACKSTICKS BLUE CHEESE SOUFFLE

12 YEAR OLD BALSAMIC VINEGAR – QUINCE PASTE – LANCASHIRE CHEESE SAUCE



## BALLOTINE OF LANCASHIRE TURKEY + TRIMMINGS

CUMBERLAND + CHESTNUT FARCE – ROAST GRAVY – PIGS IN BLANKETS

## BAKED BABY HALIBUT ‘THERMIDOR’

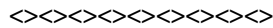
MORECAMBE BAY SHRIMPS – THERMIDOR SAUCE – BUTTERED LEEKS – TOASTED ALMONDS

## ROAST SIRLOIN OF BOWLAND

SEASONAL VEGETABLES – GARLIC ROASTED FONDANT POTATO – YORKSHIRE PUDDING  
RED WINE GRAVY

## PUY LENTIL + HAZELNUT ROAST (VEGAN)

WINTER KALE – CRANBERRY SAUCE – ROASTED ROOTS – VEGAN GRAVY



## EAGLE + CHILD DESSERT TASTING

A SURPRISE FROM THE PASTRY CHEF

## BOOZY CHRISTMAS PUDDING

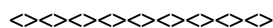
BRANDY SAUCE – RUM BUTTER

## PENNINE CHEESE SELECTION

CRACKERS – CHUTNEY – TRACKLEMENTS

## COCONUT RICE PUDDING (VEGAN)

RUM + CRANBERRY JAM



£95.00 PER PERSON

£40.00 CHILDREN UNDER 12 YEARS – £20.00 CHILDREN UNDER 5

SITTINGS FROM 12-4.30

DELIVERIES FROM 12-1, 2.30-3.30, 6-7

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