

# **BOXING DAY MENU**

**SOUP OF THE DAY (VEGAN)**  
WARM BREAD – BUTTER

**GIN + BEETROOT CURED SALMON**  
CAPER SALSA – HORSERADISH CRÈME FRAICHE – SOURDOUGH

**GOOSNARGH DUCK LIVER PARFAIT**  
HOMEMADE BRIOCHE – PISTACHIO CRUMB – PEAR COMPOTE

**WHIPPED HOMEMADE RICOTTA (VEGETARIAN)**  
BLACK QUINOA – PICKLED WALNUTS – CROSTINI – WATERCRESS

**WILD MUSHROOM RISOTTO (VEGAN)**  
ARBORIO RICE – TRUFFLE – GARDEN PEAS

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**VEGAN BLACK PUDDING (VEGAN)**  
MARMITE POTATOES – SEASONAL GREENS – HOMEMADE BROWN SAUCE

**BALLOTINE OF GOOSNARGH TURKEY**  
APRICOT + CHESTNUTS – ROASTIES – TRIMMINGS – WINTER VEG – PAN JUICES

**PAN FRIED BREAM FILLET**  
BRAISED LENTILS, CELERIAC + WILD MUSHROOMS – YUZU – TARRAGON INFUSION

**LANCASHIRE STEAK + ALE PIE**  
HAND CUT CHIPS – GARDEN GREENS

**LANCASHIRE SAUCE CHEESEBURGER**  
ONION RINGS – FRIES – PICKLES – DIJON MAYO

**BEER BATTERED HADDOCK FILLET**  
MINTED MUSHY PEAS – DRIPPING CHIPS – TARTARE SAUCE

**AWARD WINNING “DOUBLE BOMBER” CHEESE PIE (VEGETARIAN)**  
HAND CUT CHIPS

P.S: YOU CAN TASTE THE MUSTARD

**WILD MUSHROOM RISOTTO (VEGAN)**  
ARBORIO RICE – TRUFFLE – GARDEN PEAS

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**BOOZY CHRISTMAS PUDDING**  
BRANDY SAUCE

**LEMON TART**  
MULLED FRUITS – CLOTTED CREAM

**COCONUT RICE PUDDING (VEGAN)**  
RUM + MANGO JAM

**FESTIVE CHEESE SELECTION**  
CRACKERS – CHUTNEY – TRICKLEMENTS

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£25.00 2 COURSES  
£28.00 3 COURSES

## **ALLERGIES OR INTOLERANCES?**

PLEASE ADVISE US WHEN YOU PRE-ORDER SO WE CAN ADVISE YOU, AS SOME DISHES CAN BE ADAPTED TO SUIT.