

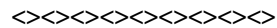
CHRISTMAS FAYRE MENU

ROAST PARSNIP SOUP, HEATON PARK HONEY
LANCASHIRE CHEESE + GARDEN HERB SCONE – JERSEY BUTTER

GIN CURED LOCH DUART SALMON
HOMEGROWN HORSERADISH – LILLIPUT CAPERS – SOURDOUGH

GOOSNARGH DUCK LIVER PARFAIT
HOMEMADE BRIOCHE – PISTACHIO – PEAR COMPOTE

WHIPPED RICOTTA
BLACK QUINOA – PICKLED WALNUTS – CROSTINI – WATERCRESS

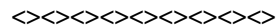


BALLOTINE OF LANCASHIRE TURKEY + TRIMMINGS
CUMBERLAND + CHESTNUT FARCE – ROAST GRAVY – 'PIGS IN BLANKETS'

BRAISED FEATHER BLADE OF BOWLAND BEEF
CREAMED POTATO – RED WINE – PANCETTA – PEARL ONIONS – BUTTON MUSHROOMS

PAN FRIED SEA BREAM FILLET
LENTIL + CELERIAC RISOTTO – LEMON ZEST – WILD MUSHROOMS

VEGETARIAN NUT ROAST
HOMEGROWN WINTER KALE – CRANBERRY SAUCE – CARROT PUREE



BRIOCHE + BUTTER PUDDING
ORANGE MARMALADE ICE CREAM – CREME ANGLAISE

BOOZY CHRISTMAS PUDDING
BRANDY SAUCE

EAGLE + CHILD CHRISTMAS KNICKERBOCKER GLORY
MULLED FRUIT – MINCE PIE ICE CREAM – CHANTILLY CREAM

PENNINE CHEESE SELECTION
CRACKERS – CHUTNEY - TRACKLEMENTS

2 COURSES: £22.95
3 COURSES: £26.95

MENU AVAILABLE FROM SATURDAY 1ST DECEMBER TO SUNDAY 30TH
DECEMBER*

*EXCLUDING CHRISTMAS DAY, BOXING DAY AND PRE-ARRANGED EVENTS

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