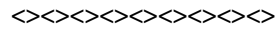


# CHRISTMAS DAY MENU

## CANAPES + SPARKLING WINE ON ARRIVAL

KIDDERTON ASH GOATS CHEESE + CRANBERRY PARCELS (M,G,E)  
BURY BLACK PUDDING BON BONS, LANCASHIRE SAUCE (G,M,E)  
TEMPURA KING PRAWNS, CHILLI DIP (CR,G)

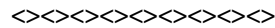


## TO START

CONFIT GOOSNARGH DUCK LEG + FOIE GRAS TERRINE  
WILD MUSHROOMS –TRUFFLE– KUMQUAT – MACADAMIA NUTS – BRIOCHE  
(G,SO2,M,N)

BOMBAY SAPPHIRE + BEETROOT CURED SALMON  
HOMEGROWN HORSERADISH CRÈME FRAICHE – KOHLRABI – DUKKHA – SOURDOUGH  
(M,G,N,SO2)

TWICE BAKED 'BLACKSTICKS BLUE' CHEESE SOUFFLE  
24 YEAR AGED BALSAMIC VINEGAR – QUINCE – LAMB'S LEAF  
(V, E,SO2,M)



## MAIN COURSES

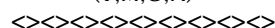
ROAST GOOSNARGH GOOSE BREAST  
BREADED CONFIT LEG - VICHY CARROTS – CARAWAY PARSNIPS – BRAMLEY APPLE GRAVY  
(M,G,C,E,SO2)

LOBSTER THERMIDOR\*  
MORECAMBE BAY SHRIMPS – TARRAGON CREAMED POTATO – GRUYERE CHEESE – SALAD  
(M,G,N,CR,SO2)

BALLOTINE OF LANCASHIRE TURKEY + TRIMMINGS  
APRICOT + CHESTNUT FARCE – ROAST GRAVY – PIGGIES IN BLANKETS  
(M,G,N,SO2)

FILLET OF BOWLAND VENISON  
BUBBLE + SQUEAK – COMPRESSED PEAR – BEETROOT KETCHUP – SPICED JUNIPER JUS  
(M,G,E,C,SO2)

LENTIL + HAZELNUT ROAST  
WINTER KALE – CRANBERRY SAUCE – CARROT – SELECTION OF POTATOES  
(V,M,G,N)



## PUDDINGS, SWEETS + CHEESES

ASSIETTE OF CHRISTMAS DESSERTS  
(E,G,N,M)

BOOZY CHRISTMAS PUDDING  
BRANDY SAUCE – RUM BUTTER  
(M,G,E,N)

PENNINE CHEESE SELECTION  
CRACKERS – CHUTNEY – TRACKLEMENTS  
(M,G,N)

**£95 PER PERSON^**

\*LOBSTER THERMIDOR PORTION IS HALF A LOBSTER

^ CHILDREN UNDER 12 ARE HALF PRICE AND CHILDREN UNDER 5 ARE £15 EATING FROM OUR STANDARD KIDS' MENU  
ALLERGEN QUESTIONS? PLEASE ASK WHEN BOOKING. **VEGAN** OPTIONS AVAILABLE UPON REQUEST

## TERMS OF BOOKING

SITTINGS AT 12.00 FOR 12.30 AND 4.00PM FOR 4.30PM ONLY  
£20.00 NON-REFUNDABLE DEPOSIT PER PERSON MADE AT THE TIME OF BOOKING  
FULL + NON-REFUNDABLE BALANCE DUE WHEN RECEIVING PRE-ORDER BY SUNDAY 15<sup>TH</sup> DECEMBER