

CHRISTMAS FAYRE MENU

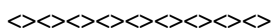
25TH NOVEMBER – 30TH DECEMBER*

HONEY ROASTED PARSNIP SOUP
LANCASHIRE CHEESE + HERB SCONE – CHIVE BUTTER
(C,M,G)

GIN CURED SALMON
BEETROOT – LILLIPUT CAPERS – HORSERADISH CRÈME FRAICHE – SOURDOUGH
(F,M,G,SO2)

GOOSNARGH DUCK LIVER PARFAIT
HOMEMADE BRIOCHE – PISTACHIO CRUMB – PEAR COMPOTE
(N,M,G,E)

WHIPPED HOMEMADE RICOTTA
BLACK QUINOA – PICKLED WALNUTS – CROSTINI – WATERCRESS
(M,N,G)

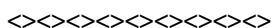


BALLOTINE OF GOOSNARGH TURKEY
APRICOT + CHESTNUTS – ROASTIES – TRIMMINGS – WINTER VEG – PAN JUICES
(N,G,M,C,SO2)

BRAISED FEATHER BLADE OF BOWLAND BEEF
CREAMED POTATO – RED WINE – PANCETTA – PEARL ONIONS – BUTTON MUSHROOMS
(M,SO2,C)

PAN FRIED SEA BREAM FILLET
LENTIL, CELERIAC + WILD MUSHROOM RISOTTO – YUZU – TARRAGON INFUSION
(F,C)

CARAMELISED ONION + SQUASH TART
WINTER KALE – CRANBERRY SAUCE – ROAST POTATOES
(G,M,SO2,E)

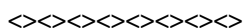


CHOCOLATE DELICE
ORANGE CURD – MARMALADE ICE CREAM
(E,G,M)

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

CHRISTMAS 'KNICKERBOCKER GLORY'
MULLED FRUIT – MINCE PIE ICE CREAM – CHANTILLY CREAM
(E,G,M,N,SO2)

FESTIVE CHEESE SELECTION
CRACKERS – CHUTNEY – TRACKLEMENTS



£22.95 2 COURSES
£26.95 3 COURSES

TABLES OF 10 OR MORE NEED TO BE PRE-ORDERED 3 DAYS BEFORE BOOKING DATE
A £5.00 NON-REFUNDABLE DEPOSIT IS REQUIRED FOR PARTIES OF 6 OR MORE
ALLERGEN QUESTIONS? PLEASE ASK WHEN BOOKING. **VEGAN** OPTIONS AVAILABLE UPON REQUEST

*NOT INCLUDING CHRISTMAS DAY, BOXING DAY AND ANY SPECIAL EVENTS