

CHRISTMAS FAYRE MENU

HONEY ROASTED PARSNIP SOUP

LANCASHIRE CHEESE + HERB SCONE – CHIVE BUTTER
(C,M,G)

BEETROOT CURED SALMON

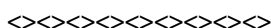
CAPER SALSA – HORSERADISH CRÈME FRAICHE – SOURDOUGH
(F,M,G,SO2)

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

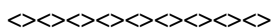
CREAMED POTATO – RED WINE – PANCETTA – PEARL ONIONS – BUTTON MUSHROOMS
(M,SO2,C)

PAN FRIED SEA BREAM FILLET

BRAISED LENTILS, CELERIAC + WILD MUSHROOMS – YUZU – TARRAGON INFUSION
(F,C)

WHOLE ROASTED ONION SQUASH

SMOKED FETA – CARAMELISED FIGS – SPELT – ROCKET
(G,M,SO2)



CHOCOLATE DELICE

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

BOOZY CHRISTMAS PUDDING

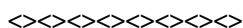
BRANDY SAUCE
(E,G,M,N)

CHRISTMAS ROULADE

TOFFEE– PECAN – CANDIED FRUITS
(E,M,N,SO2)

FESTIVE CHEESE SELECTION

CRACKERS – CHUTNEY – TRACKLEMENTS
(G,M,N, C,SO2)



£23.95 2 COURSES

£27.95 3 COURSES

ALLERGEN QUESTIONS? PLEASE LET US KNOW. **VEGAN** OPTIONS AVAILABLE

1ST DECEMBER – 3RD JANUARY*

*NOT INCLUDING CHRISTMAS DAY, BOXING DAY AND ANY SPECIAL EVENTS – PLEASE ASK A MANAGER FOR MORE INFORMATION