

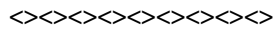
CHRISTMAS FAYRE MENU

WINTER WHITE ONION + SCRUMPY SOUP
CHEESE + APPLE BREAD – BURNT BUTTER
(C,M,G)

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

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

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

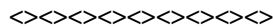


BALLOTINE OF GOOSNARGH TURKEY
APRICOT + CHESTNUTS – ROASTIES – TRIMMINGS – WINTER VEG – PAN JUICES
(N,G,M,C,SO2)

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)

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

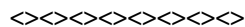


CHRISTMAS TIRAMISU
PANETTONE – COFFEE – MARSALA
(E,G,M)

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

LEMON TART
MULLED FRUITS – CLOTTED CREAM
(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.
A VEGAN OPTION IS AVAILABLE FOR EACH COURSE

1ST DECEMBER – 3RD JANUARY*

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