

CHRISTMAS PARTY MENU

STARTER

Parsnip soup with apple and stilton fritter

Chicken Liver Parfait with exotic fruit chutney and rustic bread

Homemade Gravelax on warm blinis, baby capers and lemon crème fraîche

Crispy half camembert and Cumberland sauce served with roasted chestnut salad

MAIN COURSE

Breast of Organic Turkey with cranberry, chestnut and pancetta stuffing, roasted jus accompanied with winter vegetables and roast potatoes

Honey roasted Lamb Rump served with truffle mash, winter vegetables and roasted garlic and rosemary jus

Roasted Cod on a creamy leek risotto and a poached egg with a lemon butter sauce

Braised beef cheek with homemade dumplings, baby onions, mushrooms, bacon lardons and a red wine jus

(V) Butternut Squash risotto with honey roasted tomatoes and tempura vegetables

DESSERT

Poached Pear wrapped in puff pastry served with mulled wine sorbet and Cornish clotted cream

Homemade Gluten Free Christmas pudding with brandy butter

Black Forest Cheesecake served with a cherry and red fruit compote and chocolate sorbet

Cheese Board - Selection of Mrs Kirkham's Lancashire, Summerset Brie, Garstang Blue, with biscuits and homemade chutney

*Mon – Wed Lunch - 12.00 p.m. - 4.00 p.m. 2 courses - £17.95
3 courses - £22.95*

*Mon – Wed Evening – 4.00p.m – 9.00 p.m 2 courses - £18.95
3 courses - £23.95*

**2 courses £23.95 3 courses £28.95 with live entertainment every
Thursday & Friday Evening up to Christmas*