

Celebration

starters

spiced parsnip soup
with crisp apple and toasted pistachios

bbq pulled pork
with apple compote and creamy lancashire cheese

poached prawn cocktail
with avocado, cucumber ribbons and melba toast

garlic roast mushrooms (v)
on toasted brioche with a truffle and chive cream

mains

slow braised featherblade of beef
with horseradish mash, celeriac and red wine jus

traditional butter roast turkey
with all the trimmings

roast cod
with spring onion mash, grilled babygem and creamed peas

roast root veg and chestnut risotto (v)
with parnsip crisps

desserts

sticky toffee pudding
with salted caramel ice cream

baileys mousse
with chocolate crumble, crushed hazlenuts and chantilly cream

apple and cinnamon crumble
served with vanilla custard

citrus cheesecake
with fresh berries and sugar shards

local and regional cheeses
with chutney and crackers
(optional extra £6 per person)

2 courses £22
or 3 courses £26
per person

Christmas Day

amuse

stilton and cranberry bonbon (v)
with apple purée and celery salad

starters

celeriac and potato soup (v)
with truffle and croutons

warm honey glazed duck salad
with orange, cranberry and walnuts

poached and smoked salmon terrine
with pickled cucumbers and melba toast

spinach and camembert tart (v)
with cranberry and apple compote

mains

grilled fillet steak
with fondant potato, spinach, parsnips and a creamed mushroom sauce

traditional butter roast turkey
with all the trimmings

grilled sea bass
with crushed new potatoes, spinach and saffron cream

mushroom and nut roast (v)
with seasonal roast vegetables and a mushroom sauce

desserts

traditional christmas pudding
with rum sauce, brandy butter and cranberry compote

baileys mousse
with chocolate crumble, crushed hazelnuts and chantilly cream

apple and cinnamon crumble
served with vanilla custard

citrus cheesecake
with fresh berries and sugar shards

local and regional cheeses
with chutney and crackers
(optional extra £6 per person)

£69.95 per person
£34.95 for children under 12

New Years Eve

amuse

tomato, feta, olive and basil bruschetta (v)

starters

roast tomato and basil soup
with chilli oil and croutons

potted beef and horseradish
with sourdough, sweet pickled onions and watercress

citrus poached king prawns
with smashed avocado, chilli, coriander bruschetta

chesse, chive and chestnut croquettes (v)
with confit tomato and cranberry compote

mains

grilled sirloin steak
with hand cut chips, roast tomatoes and peppercorn sauce

grilled chicken breast
with creamed mash, green beans, artichoke and red jus

pan roast sea bass fillets
with spinach, roast pepper, pappardelle

spiced cauliflower and pea risotto (v)
with onion bhaji

desserts

sticky toffee pudding
with salted caramel ice cream

warm chocolate brownie
with vanilla ice cream

apple and berry crumble
served with vanilla custard

citrus cheesecake
with fresh berries and sugar shards

local and regional cheeses
with chutney and crackers
(optional extra £6 per person)

£49.95 per person