

## Christmas Luncheon Menu

2 courses £12.95 / Any 3 courses £15.95

### TO START

#### Country Winter Vegetable Broth (g)

Fresh homemade soup with fresh French bread.

#### Farmhouse Terrine (g)

Chicken livers, smoked bacon & pork mince, with a plum & apricot chutney.

#### Prawn & Crab Cocktail (cr, g, mi)

Atlantic prawns, crab meat, apple puree, served with brown bread & butter.

#### Warm Game Salad

On a bed of crisp salad leaves, with winter berries & beetroots.



### MAIN COURSES

#### Traditional Goosnargh Turkey (g, mi, e, ece, so, mu)

Fresh corn fed Goosnargh turkey accompanied with an apple & chestnut stuffing plus all the festive trimmings.

#### Salmon Fillets (f,mi)

Lightly grilled served on a fricassee of creamed vegetables & new potatoes.

#### 12 Hour Slow Roast Lamb Shoulder (g, mi, e, ece, so, mu)

Oven roasted Lamb shoulder presented on thyme infused mashed potatoes & roasted vegetables with a red wine jus.

#### 8oz Sirloin Steak (g, mi, e, ece, so, mu)

Tender British Sirloin steak cooked to your preference with a green peppercorn sauce, hand cut chips & roasted vegetables.

#### Chestnut & Mushroom Risotto (mi)

Topped with manchengo cheese & truffle oil.



### Dessert

#### Traditional Christmas Pudding (g, mi)

With brandy sauce.

#### Brandy & Orange Sponge (g, e, mi)

Served with a choice of cream or ice cream.

#### Baked Creme Brulee (e, mi)

#### Mrs Dowson's Festive Ice Creams (mi)