

CHRISTMAS CELEBRATION EVENING MENU

Country Winter Vegetable Soup

Fresh homemade soup
French bread.

Mulled Pear Salad

Mixed salad leaves &
Roquefort dressing

Pate

Chicken & duck pate with brown toast
apple & shallot chutney.

Duo Of Prawns

Prawn soldiers, tempura prawns
lime, ginger & soya dip.



Traditional Roast Goosnargh Turkey

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

Fillet Steak Medallions Surf & Turf

Tender fillet steak, tempura king prawns, roasted new potatoes & celeriac puree.

Sea Food Assiette

Duo of fish, sea food rosti, scallops & prawns served with pickled vegetables.

Duck Two Ways

Succulent duck breast, duck hash brown & carrot puree.

Chestnut Spinach & Blue Cheese En Croûte

Topped with a cream & white port sauce



Traditional Christmas Pudding
with brandy sauce.

White Chocolate Oreo Cheesecake

**Clementine Chocolate Sponge
Cake**

With vanilla ice cream

White Christmas Cocktail

Vodka, amaretto, heavy cream & nutmeg

2 Courses £22

3 Courses £25