

CHRISTMAS LUNCHEON MENU



Country Winter Vegetable Broth

Fresh homemade soup
French bread.

Ham Hock & Lancashire Cheese Terrine

Apple & plum chutney
bread & butter.

Salted Beef Hash Brown

Served with homemade brown sauce.

Sea Food Cocktail

Shredded smoked salmon, crab & prawns,
Marie rose sauce & bread & butter.

Traditional Roast Goosnargh Turkey

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

Sea Bass Fillets

Roasted fennel & cherry tomatoes, parmentier potatoes & citrus butter.

12 Hour Slow Roast Lamb Shoulder

Oven roasted Lamb shoulder thyme infused mashed potatoes
roasted vegetables & red wine jus.

Beef Bourguignon

Slow roasted in a rich bourguignon sauce
mashed potatoes, caramelised Chantenay carrots.

Golden Beetroot & Squash Wellington

Served with a kale pesto.

Traditional Christmas Pudding

with brandy sauce.

Apple & Pear Crumble Pie

Cream, ice cream or custard

Strawberry Shortbread & Vanilla Panna cotta

Mrs Dowsons Festive Ice Creams

2 courses £12.50

3 courses £15.50

