

CHRISTMAS CELEBRATION EVENING MENU

Scotch Broth

A fresh homemade soup with French bread.

Pear & Blue Cheese Tarts

with a blueberry compote.

Trio of Sea Food

Tempura prawns & sweet chilli jam.
Crab spring roll, soya & ginger jelly.
Smoked haddock fishcakes
& curried mayonnaise.

Pate

Chicken liver pate with ciabatta fingers
& a plum & apple chutney.



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Traditional Roast Goosnargh Turkey

Roasted Goosnargh turkey accompanied with a
fig & chestnut stuffing plus all the festive trimmings.

Traditional Beef Wellington (£2 Supplement)

Fillet steak with a mushroom duxelle & pate encased in pastry,
fondant potatoes, roasted parsnips & a Madeira jus.

Monkfish Chorizo & Mussel Broth

Roasted fennel & smoked garlic mash.

Duo of Lamb

Herb crusted lamb cutlets, lamb croquette,
minted new potatoes, kale & a port jus.

Mushroom Chestnut Spinach & Blue Cheese Pie

Sweet potato mash & roasted parsnips.

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Traditional Christmas Pudding

brandy sauce.

Baileys & Ferrero Rocher Chocolate Panacotta

Orange & Syrup Sponge Cake

vanilla ice cream

Berry Merry Martini

Vodka, Chambord, Limoncello
grenadine & club soda

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2 Courses £22

3 Courses £25

