

2 COURSES
£20

THE
WHITE CROSS

3 COURSES
£24

CHRISTMAS MENU 2017

Roasted Parsnip & Rosemary Soup (v)

Rosemary crème fraîche, crusty bread & salted butter.

Mixed Game Terrine

Wrapped in smoked bacon, toasted ciabatta, rhubarb & ginger chutney, watercress.

Smoked Salmon Roulade

Crayfish & parsley mousse, lemon dressing, rocket.

Breaded Goats Cheese (v)

Beetroot purée, horseradish & chive jelly, micro herb salad.

Cranberry & Apricot Stuffed Turkey Escalope

Wrapped in smoked bacon, roast potatoes, pigs in blankets, pan-fried brussel sprouts with pancetta, braised carrot, parsnip mash, turkey gravy.

Slow Roasted Cumbrian Fell Bred Beef Brisket

Yorkshire pudding, pigs in blankets, celeriac and bacon dauphinoise, braised carrot, parsnip mash, horseradish jus.

Chargrilled Pork Fillet

Grilled black pudding, garlic infused fondant potato, braised carrots, green beans, rosemary jus.

Pan Fried Smoked Cod Loin

Smoked garlic, king prawn & chive butter sauce, sauté potatoes, green beans.

Winter Vegetable & Blacksticks Blue Cheese Filo Parcel (v)

Gooseberry & sage compote, herb roasted new potatoes, crispy kale.

"Kendal's Ultimate Pudding Company" Christmas Pudding

Brandy sauce, crushed pistachios, redcurrants.

Dark Chocolate & Cherry Kirsch Slice

Ginger biscuit base, cherry compote, chantilly cream.

Mulled Wine Poached Pear

Mulled wine syrup, Walling's Christmas pudding ice cream.

Cheese & Biscuit Selection

Tasty Lancashire, Windsor Red, Wensleydale & Cranberry cheese. Served with Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, celery batons.

SEE OUR BAR STAFF FOR RESERVATIONS OR PHONE 01524 33999

Please note there is a £5 deposit per person on confirmation of your booking.

If you have any food allergies or special dietary requirements please don't hesitate to contact us as the chefs can provide alternative menu options.