

2 COURSES
£20



3 COURSES
£24

CHRISTMAS MENU 2018

Roasted Parsnip Soup (v)

Toasted hazelnuts, mini tin loaf & salted butter.

Chicken Liver Parfait

Fig & date chutney, toasted brioche, baby watercress.

Treacle Cured Salmon

Pickled cucumber, nori mayonnaise, salmon crisp.

Twice Baked Tasty Lancashire Cheese Souffle (v)

Crispy leeks, sun blushed tomato gel, creamy cheese sauce.

Fennel & Orange Salad (vegan)

Quinoa, rocket, red onion, pomegranate, citrus vinaigrette.

Cranberry & Apricot Stuffed Turkey Escalope

Wrapped in pancetta, roast potatoes, mash potatoes, pigs in blankets, roasted carrots & parsnips, sautéed red cabbage & chestnuts, turkey gravy.

Slow Braised Beef Short Rib

Root vegetable mash, pancetta & wild mushrooms, parsnip crisp, horseradish jus.

Cod Wellington

Mediterranean tomato ragu, kale, cannon potato.

Butternut Squash, Sage & Chestnut Filo Parcel (v)

Roasted new potatoes, purple sprouting broccoli, Jerusalem artichoke puree.

Mixed Bean & Lentil Cassoulet (vegan)

Paprika crouton, hassle-back potato, purple sprouting broccoli.

"Kendal's Ultimate Pudding Company" Christmas Pudding

Pistachio & brandy butter, red currant compote.

Dark Chocolate Mousse

Walling's pistachio ice cream, crystallised chocolate, salted orange caramel, candied orange.

Honey Panna Cotta

Blackberries, fig, mulled red wine poached pear, walnuts.

Amaretto & Raspberry Cheesecake (vegan)

Walling's raspberry sorbet, raspberry powder.

Lancashire Cheese Board

Tasty Lancashire, Smoked Lancashire, Garlic & Herb, Served with Chorley cake, Miller's Damsel toast, rhubarb & ginger chutney, grapes.

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.