

# new years menu

£45pp 6 courses +  
half btl prosecco

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the white cross

## COURSE ONE

**Wild Mushroom & Gruyere Soup (v)**  
Shallot & brioche crumb, walnut bread, salted butter.

## COURSE TWO

**Confit Pork Cheek**  
Pomme puree, caper, pancetta, pork jus.  
OR  
**Beetroot & Goats Cheese Terrine (v)**  
Goats cheese bon bon, beetroot & vodka puree, tarragon oil.

## COURSE THREE

**Pan Fried Scallops**  
Spinach & potato dahl, cauliflower beignet, crispy salmon skin, oyster leaf  
mayonnaise, coriander oil.

## COURSE FOUR

**Pineapple Sorbet**  
Rum syrup, coconut jelly, toasted coconut, mint.

## COURSE FIVE

**Lamb Duo**  
Chargrilled cannon of lamb, braised lamb neck bon bon, French style peas, pomme  
anna, rosemary & red wine jus.  
OR  
**Pan Roasted Brill Fillet**  
Potato scales, crab mousse stuffed courgette flower, samphire, Romanesco,  
chive beurre blanc.  
OR  
**Butternut Squash, Lentil & Spinach Wellington (v)**  
Butternut squash puree, sautéed new potatoes, tender stem broccoli.

## COURSE SIX

**Dark Chocolate Torte**  
Cherry gel, cherry sorbet, chocolate soil.  
OR  
**Champagne Panna Cotta**  
Raspberry granita, macerated raspberries.  
OR  
**Lancashire Cheese & Biscuits**  
Tasty Lancashire, Le Roule, Wensleydale & cranberry, Corley cake, Miller's damson  
toast, sticky fig chutney, grapes.

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See our bar staff for reservations or call 01524 33999

Please note there is a £10 non-refundable 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 head chefs can provide alternative menu options