

2 COURSES
£20



3 COURSES
£24

CHRISTMAS MENU 2019

Leek & Applewood Cheese Soup

Smoked bacon & shallot crumb, mini wholegrain loaves, salted butter.

Slow Roasted Pork Belly

Sage & onion puree, black pudding bon bon, cider jus, parsnip crisps

Smoked Salmon & Beetroot Cream Cheese

Crispy capers, crayfish popcorn, dill oil.

Butternut Squash, Sage & Brie Pithiver (v)

Puff pastry, cauliflower puree, roasted cauliflower.

Sage & Onion Stuffed Turkey Escalope

Wrapped in smoked bacon, mashed potato, roasted potatoes, roasted brussel sprouts, carrots & parsnips, pigs in blankets, turkey gravy.

Slow Cooked Blade of Beef

Horseradish mashed potato, wilted spinach, roasted carrots & parsnips, crispy leeks, beef jus.

Pan Fried Salmon Fillet

Red pepper & tomato ragout, charred tenderstem broccoli, parmantier potato, basil pesto.

Caramelised Red Onion & Goats Cheese Tarte Tatin (v)

Hasselback potatoes, roasted beetroot, asparagus, pomegranate salsa.

Christmas Pudding

Brandy sauce, toasted hazelnuts, blackcurrant compote.

Chocolate Fondant

Walling's Vanilla ice-cream, chocolate soil, strawberry compote.

Cheese & Biscuit Selection

Tasty Lancashire, Garstang Blue, Wensleydale & Cranberries, Chorley cakes, oatcakes, grapes & fig chutney.

Pistachio Panna Cotta

Mulled wine syrup, cranberry compote, homemade granola

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.