

THE WHITE CROSS

CHRISTMAS MENU

2 courses £28 3 courses £35



Starters

Maple Roasted Celeriac & Parsnip Soup

Black Pudding Crumb, Toasted Sourdough, Salted Butter (gf*, Ve*)

Old Spot Terrine

Piccalilli, Apple Gel, Chicory, Frisée, Toasted Sourdough (gf*)

Smoked Salmon Carpaccio

Horseradish & Dill Cream, Orange, Pickled Beetroot, Preserved Lemon, Olive oil (gf)

Braised Baby Leeks

Cannellini Bean Puree, Pickled Shallots, Crispy Kale (Ve)

Main Course

Roasted Turkey Breast

Served with Sage Roasted Potatoes, Pigs in Blankets,
Maple Glazed Parsnips, Carrots, Caramelised Sprouts, Cranberry Sauce, Gravy (gf*)

Braised Beef Brisket

Served with Smoked Cauliflower Cheese Puree, Sage, Roasted Potatoes, Pigs in Blankets, Maple Glazed
Parsnips & Carrots, Caramelised Sprouts, Gravy (gf*)

Butternut Squash, Apple & Thyme Nut Roast

Served with Sage Roasted Potatoes, Caramelised Sprouts, Maple Glazed Parsnips & Carrots, Charred
Savoy Cabbage, Cranberry Sauce, Chestnut Gravy (gf, V, Ve*)

Roasted Hake Fillet

Sauteed Wild Mushroom, Kale, Parmentier Potatoes & a Brown Shrimp and Lemon Butter Sauce (gf)

Sides – Stuffing, Pigs in Blankets, Cauliflower Cheese, Maple Roasted
Parsnips & Carrots

Dessert

Christmas Pudding

With Brandy Custard, Candied Orange, Walnut Praline

Lancashire Cheese Board

Served with Sourdough Crispbread, Roasted Mix Nut Praline, Fig Chutney

Sticky Toffee Pudding

With Spiced Toffee Sauce and Ginger Ice Cream

Dark Chocolate & Orange Mousse

With Hazelnut Biscotti (Ve, Gf)



Gf – Gluten Free, Gf* - Gluten Free on request, V – Vegetarian, Ve – Vegan, Ve* - Vegan on request