



Christmas Day Menu

£95 PER ADULT | £45 FOR CHILDREN 13 AND UNDER (INC PRESSIE)

Fizz on arrival

STARTERS

MINISTRONE SOUP (veo)
Green Basil Dumplings | Lancashire Cheese Twist

GOAT'S CHEESE MILLE FEUILLE
Curly Endive | Candied Walnuts | Pickled Pear

TORCHED SALMON FILLET
Charred Baby Onion | Tarragon Mayo | Pomegranate

CONFIT DUCK & GARDEN PEA TERRINE
Plum & Apple Compote | Sourdough Croutes

INTERMEDIATE

MANDARIN SORBET
Gin Granita

MAINS

ROAST BREAST OF GOOSNARGH TURKEY
Fondant Potato | Chantenay Parsnips | Stuffing | Pigs in Blankets | Thyme Jus

SLOW CONFIT BEEF BRISKET
Pickled Mustard Seeds | Carrot Puree | Mashed Potato | Artichoke Terrine

GREEN LENTIL, SPINACH & BUTTER NUT WELLINGTON (v)(veo)
Mashed potato | Cranberry compote | Tomato Provençal sauce

CUMIN & PINE NUT CRUSTED HAKE
Seafood Bouillabaisse | Samphire | Curried Mussels

DESSERTS

CHRISTMAS PUDDING (veo)
Brandy Sauce | Cream

BAKED ALASKA
Spiced Orange Puree | Torched Meringue

MILK CHOCOLATE & COCONUT DELICE
Black Cherries | Brandy Tuile

SELECTION OF BRITISH & CONTINENTAL CHEESE
Quince | Chutney | Biscuits | Christmas Cake

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.
We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.

