

CHRISTMAS

PARTY MENU

STARTERS

KING PRAWN AND MONKFISH SKEWER

with parmentier potatoes, pea puree, chive crème fraîche, crispy pancetta and truffle oil

STUFFED CHICKEN BREAST

chicken breast wrapped in prosciutto with white pudding & pistachio stuffing and a date & apple chutney

MUSHROOMS ON TOAST [V]

wild and field mushrooms with garlic and cream served on sourdough toast

ROASTED TOMATO & ROSEMARY SOUP [V]

with a lancashire cheese fritter

MAINS

ROAST NORFOLK TURKEY

with roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy

LANCASHIRE CHEESE & ONION PIE [V]

with roast and mashed potatoes, buttered sprouts, maple glazed root vegetables and proper gravy

CONFIT DUCK

with mulled baby pears and redcurrant jus, dauphinoise potatoes and buttered savoy cabbage

PAN-FRIED SEABASS

with a crayfish, courgette and cherry tomato risotto

BEEF SHORT RIB

braised cheshire beef with pancetta & macadamia nut stuffing, spring onion mash, french beans and rosemary jus

BUTTERNUT SQUASH DUMPLINGS [V]

in a coconut green thai curry with pak choi and edamame beans

DESSERTS

CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream

TRADITIONAL CHRISTMAS PUD [V]

with muscovado brandy sauce

PASSIONFRUIT ETON MESS [V]

with mango curd, fresh passionfruit & kiwi coconut cream, meringue and shaved coconut

LUNCH • 12-4.45PM • £26.95

DINNER • FROM 5PM • £29.95

