



# Christmas Party

## MENU

Lunch or Dinner – **TWO COURSES £25.95 | THREE COURSES £29.95**

### STARTERS

#### **Parsnip Soup**

Parsnip crisps (VG)

#### **Whiskey & Chicken Liver Parfait**

Brandy cherries, truffle butter, brioche

#### **Potted Hot Smoked Salmon**

Crème fraîche, capers, smoked salt butter, farmhouse soda bread

#### **Pan-Fried North Atlantic Scallops**

Pea velouté, pancetta crisp, nasturtium oil (GF) (£3 supplement)

### MAINS

#### **Roasted Native Turkey**

Pigs in blankets, shallot, orange & sage stuffing, fat-roasted potatoes, sauté sprouts with chestnuts, glazed rosemary roasted root vegetables, gravy

#### **Slow Braised English Rare Breed Ox Cheek & Beef Shin**

Thyme, rosemary, beef dripping mash, crispy shallot, pancetta & cèpe mushroom jus

#### **Pan-Roasted Gilthead Bream**

Lobster bisque cream, spinach, crushed garlic potatoes (GF)

#### **Sun Blushed Tomato, Roasted Squash, Sprout Tops, Pecan & Artichoke Fregola Sarda**

Rocket & salsa verde (VG)

### DESSERTS

#### **Rich Christmas Pudding**

Brandy custard

#### **Double Chocolate Torte**

Passion fruit crème fraîche, honeycomb

#### **Warm Apple, Pear & Almond Slice**

Rum & raisin ice cream

#### **Winter Cheeseboard for One**

Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel (£2 supplement)

*We require a £10pp deposit to confirm your booking.*

An optional 10% service charge will be added to your bill. 100% goes to the team.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Non-Gluten containing ingredients