



FESTIVE MENU

2023

Served from the 27th November

STARTERS

Prawn & Crayfish Cocktail, Cauliflower Pannacotta, Gribiche Sauce (GF)
Grilled Mediterranean Vegetables, Feta & Spinach Pastilla (VEA, GFA
(No Pastilla))
Sweet Potato, Ginger & Coconut Soup (VE)
Cured Beef, Rocket, Parmesan & Truffle (GFA)

MAIN COURSE

Turkey Boudin, Root Vegetable Hash, Turkey Fat Roasties, Port &
Redcurrant Gravy (GFA)
Roast Cod, Black Olive Crust, Polenta & Sweet Peppers (GFA)
Braised Leeks, Potato & Morel "Pithivier" Wild Mushroom Sauce (VEA)
Braised Ox Cheek & Stilton "Pie", Mash, Spinach

DESSERTS

The Christmas Pudding, Brandy Sauce (GFA)
Cranberry & Orange Cake, Cinnamon Custard (GF)
Poached Clementines, Caramel Wafer, Orange Gel (GFA, VE)
Mrs Kirkhams Lancashire, Whisky Cake, Chutney, Pickled Grapes

2 COURSES | £25.00
3 COURSES | £33.00

Pre-order's required for 12+ bookings
Reservations over 6 people will require a £10.00 per person non-refundable deposit.
Please see our Christmas Brochure for full Terms and Conditions.

N - Contains Nuts | GF - Gluten free | GFA - Gluten free available on request | VE - Vegan | VEA - Vegan Option available on request
Some of our menu items contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Our food is prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients.
If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.