

FESTIVE MENU

STARTERS

SPICED PARSNIP SOUP (VE*)

CRUSHED WALNUTS, THYME OIL, MINI TIN LOAF, SALTED BUTTER

DUCK LIVER PATE

ORANGE & PORT INFUSED RED ONION MARMALADE, ROCKET LEAVES, TOASTED BRIOCHE FINGERS

BREADED BRIE (V)

CRANBERRY & ORANGE REDUCTION, DRESSED LEAVES

PRAWN & CRAYFISH COCKTAIL

SHREDDED GEM, AVOCADO PUREE, MARIE-ROSE, LEMON

MAINS

ROAST TURKEY BREAST £20

PIGS-IN-BLANKETS, STUFFING, RICH PAN GRAVY, ROASTED POTATOES, SAUTEED SPROUTS, ROASTED ROOT VEGETABLES

PAN SEARED SALMON FILLET £21

BUTTERBEAN, LEEK & VINE TOMATO RAGU, HERB CRUSHED POTATOES, TENDER STEM BROCCOLI

SLOW-COOKED BEEF FEATHER BLADE £22

HORSERADISH MASHED POTATO, ROASTED ROOT VEGETABLES, BRAISED RED CABBAGE, MARROWBONE JUS, YORKSHIRE PUDDING

CHESTNUT & CRANBERRY NUT ROAST (VE) £18

ROASTED NEW POTATOES, BRAISED RED CABBAGE, SAUTEED SPROUTS, ROASTED ROOT VEGETABLES, ROSEMARY INFUSED GRAVY

DESSERTS

CHRISTMAS PUDDING (VE*/GF*)

BRANDY SAUCE, PISTACHIO CRUMB, REDCURRANTS

CLEMENTINE CHEESECAKE

GINGER BISCUIT BASE, MULLED FRUIT COMPOTE, DARK CHOCOLATE SHARD

WINTER BERRY PAVLOVA

DARK CHOCOLATE SHAVING, CHANTILLY CREAM, SPICED BERRY COMPOTE, MERINGUE

LANCASHIRE CHEESE BOARD

BLACKSTICKS BLUE, OAK SMOKED LANCASHIRE
WESTMORLAND CHUTNEY, BISCUIT, GRAPES, CELERY

2 COURSES £28

3 COURSES £35

THE ROYAL STATION HOTEL, CARNFORTH, LA5 9BT