



THE FINISHERS ARMS

FESTIVE MENU

STARTER

Honey Roasted Sweet Potato & Ginger Soup with Toasted Ciabatta (ve)

Duck & Orange Pate with Caramelised Red Onion Chutney & Toasted Ciabatta

Crispy Fried Brie with Cranberry Aioli (v)

The Finishers Prawn Cocktail Baby Prawns & Smoked Salmon with a Brandy Infused Marie Rose, Crispy Iceberg & Toasted Ciabatta

Mushroom Melt Pot in White Wine, Cream & Garlic with Toasted Ciabatta (v)

MAIN COURSE

Sliced Roasted Turkey Breast

with Rosemary & Garlic Roasted Potatoes, Buttery Mashed Potatoes, Honey Roasted Parsnips & Carrots, Cabbage, Broccoli, Yorkshire Pudding, Sage & Onion Stuffing, Pigs in Blankets & Turkey Gravy

Beetroot & Butternut Wellington

with Roasted Potatoes, Honey Roasted Parsnips & Carrots, Cabbage, Broccoli & Veg Gravy (ve)

Finishers Fish Pie

Salmon, Haddock, King Prawns and Garden Peas in a White, Cream, and Lancashire Cheese Sauce. Topped with Cheddar Mash

Beef Wellington

Beef Fillet, Coated with Mushroom Pate, wrapped in Puff Pastry. Served with Buttery Mashed Potatoes, Honey Roasted Carrots & Broccoli, with a Rich Beef & Red Onion Gravy (£+5 supplement, pre order recommended)

Marry Me Chicken

Chicken Breast Cooked with Parmesan, Sun Blushed Tomatoes, Cream & Spinach with Buttery Mashed Potatoes

PUDDING

Christmas Pudding with Warm Brandy Sauce (v)

Lotus Biscoff Cheesecake with Vanilla Ice Cream (v)

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream & Custard (v)

Winter Berry Crumble with Custard (v)
(Vegan Ice Cream Available)

2 COURSES £25.95 | 3 COURSES £30.95

