



# Christmas Day



£95.00 per person

## CANAPÉS

selection of festive canapés

## STARTERS

**Butternut Squash & Apple Soup** (gfa) ①  
rustic bloomer, butter

**Spiced Crab Bon Bons** (gfa)  
spinach velouté, lemon gel, sea vegetables

**Chicken, Duck & Brandy Pâté** (gfa)  
Rosemary focaccia croute, cherry compote

**Lancashire Bomb Soufflé** ①  
cheese & chive sauce, Waldorf salad

**Shredded Duck Arancini** (gfa)  
plum sauce

## SORBET

## MAINS

**Rolled Turkey Breast** (gfa)  
honey roasted root vegetables, braised red cabbage, Brussel sprouts, stuffing, bacon wrapped Cumberland sausage, roast potatoes, mashed potato, red wine gravy  
*\*vegetarian alternative available*

**Salmon Wellington**  
prawn mousse, garlic sautéed new potatoes, asparagus, chive hollandaise sauce

**Pan Fried Wood Pigeon** (gf)  
apple & pear polenta, heritage carrots, crispy cavolo nero, marrow jus

**Fillet of Beef**  
oyster mushrooms, pomme purée, crispy fried leeks and pancetta, whisky sauce

**Wild Mushroom Risotto** (gfa) ①  
artichoke, red pepper, truffle oil, walnuts, crispy sage

## DESSERTS

**Christmas Pudding** ①  
brandy sauce

**Baileys Cheesecake Trifle** ①  
Oreo crumb, baileys cream

**Spiced Apple & Blueberry Crumble** ①  
almond crumble, crème Anglaise

**Clementine Chocolate Torte** (gf)  
clotted cream & honeycomb ice cream

**Cheese Board** (gfa) ①  
smoked applewood, cranberry Wensleydale, Yorkshire blue, cranberry & orange chutney, fig, celery, apple, grapes, whipped salted butter, biscuits

## TEA or COFFEE

mince pies

We kindly request all bookings pre-order by the 14th December and pay a non-refundable deposit of £20pp at time of booking

(gfa) - gluten free option available | (gf) - gluten free | ① - vegetarian | (ve) - vegan

\*menus & pricing are subject to change according to seasonality and availability