THE FESTIVE MENU

ENJOY OUR THREE COURSE FESTIVE MENU
AVAILABLE

1ST - 22ND DECEMBER

LUNCH £33

MONDAY - THURSDAY 12.30PM - 3PM

FRIDAY & SATURDAY 12.30- 5PM

DINNER £40

MONDAY - SATURDAY

5.30PM - 9PM

NOT AVAILABLE ON A SUNDAY

STARTER

HAM HOCK TERRINE
CELERIAC PUREE & BEER PICKLED ONIONS
ALLERGENS: GLUTEN, EGG, DAIRY, SULPHITES

SMOKED SALMON & PRAWNS
CRÈME FRAÎCHE POTATO SALAD & PICKLED CUCUMBER
ALLERGENS: CRUSTACEANS, EGG, MUSTARD, SULPHITES, FISH

SPICED PARSNIP SOUP
PICKLED APPLE, FRESHLY BAKED FOCACCIA
ALLERGENS: GLUTEN, SULPHITES - VEGAN

CRISPY BRIE
CHARRED GRAPES & CRANBERRY SAUCE
ALLERGENS: DAIRY, SULPHITES, GLUTEN, EGG - VEGETARIAN

MAIN

THE GRAND CHRISTMAS DINNER
BALLOTINE OF TURKEY BREAST ROLLED & STUFFED WITH SAGE AND ONION, DUCK FAT ROAST POTATOES, PIGS IN BLANKET, HONEY ROASTED CARROTS AND PARSNIPS, CRISPY BACON SPROUTS, TRADITIONAL ROAST GRAVY
ALLERGENS: GLUTEN, DAIRY, EGG, CELERY

SEA BASS
CONFIT POTATOES, ROMESCO SAUCE, CRUMBLED FETA & KALE
ALLERGENS: SULPHITES, FISH, DAIRY, NUTS

SWEET POTATO & CHICKPEA CURRY
COCONUT RAITA & FRAGRANT RICE
ALLERGENS: GLUTEN, SULPHITES - VEGETARIAN & VEGAN

STEAK FRITES   +£6 SUPPLEMENT
SLICED AND SERVED PINK WITH A PEPPERCORN SAUCE & TRIPLE COOKED FRIES
ALLERGENS: DAIRY, SULPHITES, CELERY, FISH

DESSERT

THE GRAND CHRISTMAS PUDDING
HANDMADE BOOZY CHRISTMAS PUDDING SERVED WITH RUM SAUCE & VANILLA ICE CREAM
ALLERGENS: GLUTEN, DAIRY, EGG, SULPHITES

GINGERBREAD CHEESECAKE.
CLEMENTINE & GINGERBREAD CRUMB
ALLERGENS: GLUTEN, DAIRY, EGG - VEGETARIAN

FESTIVE FRANGELICO AFFOGATO
RUM & RAISIN ICE CREAM, FRANGELICO & ESPRESSO
ALLERGENS: GLUTEN, DAIRY, EGGS, NUTS, SULPHITES - VEGETARIAN

CHEESE & BISCUITS   +£4 SUPPLEMENT
BARON BIGOD BRIE, SANDHAMS CREAMY LANCASHIRE & GARSTANG BLUE SERVED WITH SOURDOUGH CRACKERS, APRICOTS, CANDIED WALNUTS & APPLE CHUTNEY
ALLERGENS: DAIRY, GLUTEN, SULPHITES   - VEGETARIAN

A discretionary service charge of 10% will be added to your bill. If you would like to remove the service charge, tell us and we will take it off