



CHRISTMAS MENU

2 courses £27.50 / 3 courses £32.50

STARTERS

Cured salmon, pickled cucumber, horseradish mayo, dill (gf)

Smoked breast of duck, frisée, radicchio, pomegranate (gf)

Heritage beetroot, blackberry, hazelnut, orange, dandelion (vgn, gf)

Roast celeriac soup, carraway & herb oil (v, gf)

MAINS

Roast turkey breast, prune stuffing, pigs in blankets, cranberry *

Braised ox cheek, pickled baby shallot, horseradish cream (gf)

Roast butternut squash, puy lentil, wild mushroom, cranberry & sage roast (vgn, gf)

(All the above served with roast potatoes, carrots,

parsnips, brussels sprouts & chestnuts, braised red cabbage, gravy)

Roast hake, crispy potatoes, tenderstem broccoli, mussels (gf)

DESSERTS

Chocolate sponge, set chocolate mousse, ganache, passionfruit gel, mint

Fruit & nut parfait, caramelized figs, brandy cream (gf)

Poached pear, ginger loaf, spiced syrup, coconut granita (vgn)

Lancashire blue, layered honey cake, lavender

PRE ORDERS REQUIRED FOR ALL BOOKINGS, TWO WEEKS IN ADVANCE

** Gluten free option available // All dietary requirements catered for // For full information regarding allergens, please get in touch*