



Starters

Pressing of Ham Hock & Peas

Golden Beetroot Piccalilli & Toasted Croûtes

Thai Fishcakes

Pickled Cucumber & a Sweet Chilli Sauce

Trio of Melon (ve,gf)

Soft Fruits, Raspberry Sorbet & a Passion Fruit Dressing

Lancashire Cheese & Chive Tartlet (v)

Red Onion Chutney

Leek & Potato Soup (v)

Lancashire Cheese Croûte & Truffle Cream

Main Courses

Traditional Roast Norfolk Turkey

Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables & a Pan Gravy

Bowland Beef Wellington

Filled with Pâté & Wild Mushrooms, Wrapped in Pastry, Roast Potatoes, Seasonal Vegetables & a Red Wine Sauce

Pan Fried Cod

Herb Potato Cake, Winter Vegetables & a King Prawn & Shellfish Sauce

Truffled Wild Mushroom, Aubergine & Shallot Cottage Pie (v)

Red Cabbage & Cranberry Pickle

Desserts

Orange & Cranberry Cheesecake (v)

Spiced Winter Berries & Cranberries

Dark Chocolate & Cherry Tart (v)

Macerated Cherries & Chantilly Cream

Traditional Christmas Pudding (v)

Brandy Sauce

Vanilla Crème Brûlée (v)

Homemade Shortbread

Adults 3 Courses £52.50pp

Children 14-18 3 Courses £42.50pp

Children 4-13 3 Courses £27.00pp

Children Under 4 £Free

Please Note: Our kitchens are not a nut free environment. If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may subject to seasons and an alternative may be offered. (v) Denotes suitable for Vegetarians. (gf) Denotes Gluten Free. (ve) Denotes suitable for Vegans. Prices include V.A.T. at the prevailing rates.





