

Thursday 24th December Christmas Eve **Dinner Menu**

Starters

Honey Roasted Parsnip & Apple Soup (ve)

Freshly Baked Bread

Festive Pâte

Fig & Date Chutney & Toasted Croûtes

Baked Field Mushroom (v)

Blue Cheese & Herb Crust

Seafood Cocktail

Bloody Mary Marie Rose

Curried Sweet Potato Arancini (ve)

Mango Chutney & a Poppadum

Main Courses

Slow Braised Bowland Beef Brisket

Mashed Potatoes, Seasonal Vegetables & a Bourguignon Sauce

Filled Breast of Chicken

Wrapped in Bacon-Filled with Sun-Blushed Tomatoes & Mozzarella, Rosti Potatoes, Seasonal Greens & a Sicilian Tomato & Herb Sauce

Fisherman's Pie

Locally Sourced Seafood Cooked in a Cream & Herb Sauce, Topped with Cheesy Mash & Served with Seasonal Vegetables

10oz Bowland Sirloin Steak (£10.95 supplement)

Chunky Chips, Grill Garnish & a Peppercorn Sauce

Wild Mushroom Gnocchi (ve)

Roasted Squash & Sage Cream

Desserts

Sticky Toffee Pudding (v)

Vanilla Ice Cream & Toffee Sauce

Chocolate & Coconut Torte (ve)

Kumquat Compote

Vanilla Cheesecake (v)

Compote of Seasonal Berries

Mulled Spiced Apple & Plum Crumble (v)

English Custard

Locally Sourced Ice Creams & Sorbets (v)

(Please ask your Server for details & Gluten Free options available)

Adults & Children 14+ 3 Courses £36.50pp

Children 4-13 3 Courses £18.95pp

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 m 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.





