

Friday 25th December **Christmas Day Family** Lunch Menu

The Pennine Suite

Served Between

13:00 - 16:00

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

Intermediate Course

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 Sirloin of 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 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

Gingerbread Crème Brûlée (v)

Honeycomb & Homemade Cinnamon Shortbread

To Finish

Tea or Coffee & Warm Mince Pie

Brandy Butter

Adults 14+ 5 Courses £79.00pp

Children 4-13 5 Courses £32.00pp

Children Under 4 £Free

Please Note: Children will be served half portions

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.





