



CHRISTMAS DAY CARVERY MENU

Truffled Parsnip Soup (VE)
Thyme Scone, Root Vegetable Crisps

Gressingham Duck Rilette
Pickled Baby Vegetables, Cherry Puree, Sourdough Croutes

Last Drop Prawn Cocktail
King Prawns, Bloody Mary Sauce, Charred Gem, Lemon Gel

Poached Pear & Garstang Blue Salad (V)
Beetroot Carpaccio, Pear Reduction, Toasted Sunflower Seeds & Buckwheat

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CARVERY MAIN COURSES

Traditional Roast Norfolk Turkey Crown
Slow Roasted Bowland Beef Sirloin
Scottish Salmon En Croute, White Wine & Herb Cream
Root Vegetable Cobbler, Herb & Onion Dumplings (VE)

SIDES

Roast Potatoes, Yorkshire Puddings, New Potatoes, Stuffing Balls, Pigs in Blankets,
Carrot & Swede Mash, Brussel Sprouts, Honey Roasted Parsnips,
Cauliflower Cheese, Pan Gravy and Condiments

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Traditional Christmas Pudding (VE Available)
Brandy Sauce

Winter Spiced Cranberry Crème Brulee
Clementine Shortbread

Dark Chocolate & Salted Caramel Tart
White Chocolate Crumb, Passion Fruit Syrup

Poached Rhubarb & Ginger Tart (VE)
Maple Syrup, Vegan Vanilla Ice-Cream, Raspberry Powder

A MEMBER OF THE EMERSON GROUP

