

CHRISTMAS DAY MENU

ADULTS £60 | CHILDREN £40

A Little Something...

- Smoked beef cheek, whipped potato, barbecue glaze, crispy shallots

To Start...

- Leek soup, Lancashire cheese & spring onion bon bon, crispy leeks, chive oil
- Lobster & butter poached tiger prawn cocktail, saffron duck egg mayonnaise, baby coriander, crisp ciabatta
- Salt bakes beetroot, parsnip puree, foraged herbs, red pepper reduction, beetroot gel
- Confit pressed duck terrine, caramelised grapes, pickled chestnuts, shaved celery, violas
- Pan seared pigeon breast (served pink) root vegetable purees, confit pearl potato, popcorn shoots

Main Courses...

- Turkey breast, goose fat roast potatoes, seasonal vegetables, apricot farce, pigs in blankets, pan gravy
- Lemon & sage cous cous, spiced sweet potato, roasted chillis, pumpkin seeds, coriander & pickled red cabbage
- 12oz 50 day dry aged rump steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato
- 8oz 50 day dry aged ribeye steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato
- 8oz 70 day dry aged marbled sirloin steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato
- 8oz centre cut fillet steak on our speciality Hot Rock with chunky chips, confit mushroom & tomato [+£5]

Sauces...

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| - Peppercorn | £2.50 | - Red wine | £2.50 | - Blue cheese | £2.50 |
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Sides...

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| - Garlic tiger prawns & coriander | £5 | - Roasted butternut squash, cumin & chilli | £3 |
| - Beer battered onion rings (v) | £3 | - Chunky chips (v) | £3 |
| - Buttered ratté potatoes & chive (v) | £3.50 | - Sweet potato fries (v) | £3 |
| - Sautéed sprouts & pancetta (v) | £3 | - Garlic flatbread (cheese/tomato +50p)(v) | £4 |

Desserts...

- Rum & raisin baked cheesecake, honeycomb, blackberry gel
- Traditional Christmas pudding, brandy sauce
- Chocolate brownie & raspberry textures
- Duo of Golds ice cream, vanilla, chocolate orange, mint choc chip, honeycomb
- Black stick blue, true grit & Lancashire cheese, pickled celery, poached apples, frozen grapes, Lancaster bomb chutney & crackers

For the little ones...

To Start...

- Garlic flatbread with cheese
- Leek soup, Lancashire cheese & spring onion bon bon, crispy leeks, chive oil

Main Courses...

- Junior turkey breast, goose fat roast potatoes, seasonal vegetables, apricot farce, pigs in blankets, pan gravy
- Mini Cumberland, mash & gravy
- Chicken goujons & chips

Desserts...

- Chocolate brownie & raspberry textures
- Duo of Golds ice cream, vanilla, chocolate orange, mint choc chip, honeycomb

