

2 COURSES
£20


MERCHANTS
1688

3 COURSES
£25

CHRISTMAS MENU 2017

CELERIAC, APPLE AND THYME SOUP (~)

FINISHED WITH CRISPY BACON AND MAPLE SYRUP. SERVED WITH CRUSTY WHOLEMEAL BREAD AND CHIVE BUTTER.

DUCK AND ORANGE PATE (~)

SERVED WITH PLUM CHUTNEY AND TOASTED SOURDOUGH BREAD.

SMOKED MACKEREL AND ROASTED BEETROOT (~)

SERVED WARM WITH A LEMON AND DILL CRÈME FRAICHE.

CLEMENTINE, FETA AND WALNUT SALAD (~)

SERVED ON A BED OF WINTER LEAVES WITH A MINTED YOGHURT DRESSING.



ROAST TOPSIDE OF BEEF (~)

SERVED WITH OUR YORKSHIRE PUDDING

ROAST BREAST OF CUMBRIAN TURKEY (~)

SERVED WITH PIGS IN BLANKETS AND AN APRICOT AND WALNUT STUFFING

MUSHROOM AND BUTTERNUT SQUASH WELLINGTON

DISHES ABOVE, SERVED WITH ROAST POTATOES, HONEY GLAZED CARROTS AND PARSNIPS, RICH HOMEMADE GRAVY.

PAN FRIED SEABASS FILLET (~)

SERVED ON A MUSSEL AND CHORIZO BROTH.

OVEN ROAST BREAST OF PARTRIDGE (~)

WITH WINTER CABBAGE, ROAST BEETROOT PUREE, CONFIT NEW POTATOES AND A ORANGE, PORT AND THYME JUS.



CHRISTMAS PUDDING,

SERVED WITH A CHOICE OF BRANDY SAUCE OR CUSTARD

BELGIAN CHOCOLATE AND AMARETTO CHEESECAKE,

SERVED WITH FRESHLY WHIPPED CREAM

GRILLED WINTER FRUITS (~)

SERVED WITH A HONEY AND THYME DRESSING

CHEESE AND BISCUITS (~)

TASTY LANCASHIRE AND LANCASHIRE BLUE CHEESE, SERVED WITH CELERY, GRAPES AND SAVOURY BISCUITS.

**For reservations, please speak to a member of our team
in person or on 01524 66466**

A deposit of £5 / head will be required for all reservations.

(~) These dishes are available gluten free, our chefs may need to make some small alterations so please inform a member of our team when ordering of your dietary requirements, thank you.

