

**2 COURSES**  
**£22**



**3 COURSES**  
**£27**



### **Christmas Menu 2018**

**Sweet potato, butternut squash and ginger Soup, (~)**

With a goat's cheese crouton, fresh chives and crusty brown bread.

**Duck, orange and hazelnut Pate, (~)**

Served with plum chutney, toasted sourdough and dressed leaves.

**Crab, Prawn and Apple Salad, (~)**

Served with an avocado cream.

**Pear, caramelised pecan and Lancashire blue cheese tart,**

Served warm with rocket leaves and a rich balsamic glaze

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**Slow braised daube of beef, (~)**

Served with our Yorkshire pudding and a rich port and rosemary infused gravy.

**Roast escalope of Cumbrian turkey, (~)**

With a walnut and apricot stuffing, pigs in blankets and a cranberry gravy.

**Mushroom and butternut squash tart,**

Topped with root vegetable crisps. Served with a rich vegetarian gravy

**DISHES ABOVE, SERVED WITH ROAST POTATOES, BRUSSEL SPROUTS, HONEY GLAZED CARROTS AND PARSNIPS,**

**Oven baked salmon supreme, (~)**

Served on crushed new potatoes with a mussel, prawn and winter veg broth.

**Partridge with blackberries and port, (~)**

Whole oven roast partridge served with confit new potatoes, roast beetroot, sautéed sprouts and bacon, blackberries and a rich port jus.

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**Christmas pudding,**

served with brandy sauce or custard

**Gluten free blackcurrant and prosecco cheesecake (~)**

served with freshly whipped cream

**Golden salted caramel and chocolate fudge tart**

Served with a rich chocolate sauce

**Cheese and biscuits, (~)**

tasty Lancashire and Garstang blue cheeses, served with celery, grapes, apple chutney 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

