

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

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.

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



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Vegan set menu

Starters

Sweet potato, butternut squash and ginger soup (Christmas menu)

or

Artichoke, hummus and roasted pepper bruschetta (Autumn Winter menu)



Main courses

Nut roast served with roast potatoes and seasonal vegetables

or

Stuffed butternut squash (Autumn Winter menu)

*Roasted butternut squash filled with a courgette ratatouille and topped with
vegan cheese.*

Oven baked and served with a warm potato salad.



Deserts

Chocolate and hazelnut delicé

or

Sorbet medley (Autumn Winter menu)

