



Christmas Menu

STARTERS

BUTTERNUT VELOUTÉ
pear & walnut crumb, milk roll

WILD MUSHROOM CANNALLONI
Lancashire kale, truffle cream, roasted hazelnut

QUEEN SCALLOPS
honey roast parsnip puree, chestnut, apple

STOUT BRAISED PORK CHEEK
cauliflower, blackberry, maple crumble

MAINS

TURKEY BALLOTINE
smoked streaky bacon, cranberry & sage, stuffing, cranberry gel, irish sprouts

BEEF SHORTRIB
celeriac fondant, carrot puree, crispy parsnip, mushroom

SERVED WITH PISTACHIO & APRICOT RED CABBAGE
& DUCK FAT ROAST POTATOES

COLEY LOIN
hazelnut crust, potato terrine, green beans, langoustine bisque

CHEDDAR & CARAMELISED ONION TART
duchess potato, honey roast carrot & parsnip, irish sprouts, madeira

ROAST CELERIAC & APPLE
chestnut & onion puree, shemiji mushroom, hazelnut



DESSERTS

FIGGY PUDDING
marmalade glaze, blood orange & brandy sauce

CHOCOLATE FONDANT
candied peanut, vanilla ice cream

PEACH PARFAIT
earl grey sorbet, raspberry, almond tuile



LANCASHIRE CHEESES
mulled pear chutney, biscuits