

# Christmas Menu 2018

1 course £18 | 2 courses £21 | 3 courses £24

## STARTERS

### **Goat Cheese And Chive Soufflé (V)**

Poached Pear Walnut And Rocket Salad

### **Aubergine Stacks (Vegan)**

Marinated Aubergine - Tomato - Mozzarella Salad  
Lemon Garlic, Coriander And Tahini Dressing

### **Duck Liver Pate**

Brioche – Damson Chutney - Orange Textures - Salad

### **Wood Pigeon**

Pancetta And Savoy Cabbage Tartlet - Spicy Carrot - Jus

### **Smoked Salmon**

Dill Pancake - Pickled Beetroot - Hens Egg - Watercress

## MAIN COURSES

### **Puy Lentil Rissole (Vegan)**

Cumin Flavored Puy Lentils - Wilted Spinach - Crushed New Potatoes - Tomato And  
Red Pepper Sauce

### **Pan-Fried Hake**

Pan-Fried Hake - Crushed New Potatoes - Green Vegetables  
Saffron And Caviar Veloute

### **Braised Shoulder Of Lamb**

Braised Shoulder Of Local Lamb - Dauphinoise Potatoes - Carrot Puree -  
Haggis Bon Bon - Lamb Jus



### **Beef**

Red Wine Braised Ox Cheek - Braised Beef Tortellini - Pan Fried Foie Gras -  
Mash Potato - Baby Vegetables - Port Jus

### **Roast Turkey Dinner**

Roast New Potatoes - Stuffing - Pigs In Blanket - And All The Trimmings

## **DESSERTS**

### **Sticky Toffee Pudding**

Butterscotch Sauce - Date Puree-Honeycomb - Vanilla Ice Cream

### **Christmas Pudding**

Brandy Sauce And Double Jersey Ice Cream

### **Chocolate Yule Log (GF)**

Light Chocolate Egg Meringue Filled With Chocolate Cheese Cake Dusted  
With Icing Sugar

### **Red Wine Poached Pear (Vegan)**

Served With Raspberry Sorbet

### **Platter Of 5 Local Cheeses**

Kidder ton Ash, Kendal Creamy, Farmhouse Mature Cheddar, Smoked Lancashire  
Black Sticks Blue And Celery, Grapes, And Biscuits

### ***Food Allergies***

***Please Let Us Know Before Placing Your Order of Your Food Allergies And Special  
Dietary Requirements.***

***We Are Proud To Inform You That All Of The Produce Is Sourced Locally***