



FESTIVE MENU A

2 Courses £12.95

3 Courses £15.95

Available at Lunch time only (Monday - Saturday)



STARTERS

Soup of the Day Served with Warm Bloomer Bread and Butter

Smooth Goosnargh Chicken Liver Parfait with Warm Ciabatta and Pear Chutney

(V) Deep Fried Mozzarella Balls with Cherry Tomato Coulis

Scottish Smoked Salmon, Lemon and Dill Crème Fraiche, Hendricks Soused Cucumber and Croutes

MAINS

Roast Ballantine of Turkey, Apricot Farce, Streaky Bacon, Creamed Mash Potatoes, Roast Potatoes

Braised Shin of Beef and Bourguignon Rich Gravy Colcannon Mash Potato

Baked Salmon Supreme with Roasted Sweet Potatoes and Red Onions with Tender Stem Broccoli and Pesto Dressing

(V)A Pearl Barley Risotto of Wild Mushroom, Broad Beans with Rocket, Parmesan and Balsamic Leaf

All Served with Seasonal Vegetables

DESSERTS

Christmas Pudding Served with Brandy Sauce

Sticky Toffee Pudding Served with Toffee Sauce and Bonfire Toffee Ice Cream

Duo of Cheese and Biscuits (Mrs Kirkham's Lancashire and Black sticks Blue), with chutney, grapes and celery

Gin and Elderflower Sorbet



****All food is prepared in house and is subject to availability***

Please let us know if you have any allergies or require information on ingredients used in our dishes
A discretionary service charge of 10% will be added to tables of 10 or more

