**FESTIVE MENU 1**

**Our festive menu is served from the**

**1st December to the 23rd december.**

**MONDAY TO SATURDAY**

**LUNCH TIME ONLY**

**2 courses £14.95**

**3 courses £17.95**

**STARTERS:**

Soup of the day served with warm bloomer bread and butter

Smooth Goosnargh chicken liver parfait with spiced orange and toasted sourdough bread

(V) Baked portobello mushroom with gruyere cheese glaze, balsamic dressed rocket and walnut bloomer

**Main courses:**

Roast ballotine of turkey,chestnut farce, pigs in blanket, creamed mashed potatoes, roast potatoes, seasonal vegetables and gravy

Braised short rib of beef, honey roasted root vegetables, creamed mashed potatoes, baby onion and red wine jus

Salmon en croute with braised heritage potatoes, wilted spinach and dill sauce

(V) Chestnut and brandy risotto with parmesan cheese

**Desserts:**

Christmas pudding served with brandy sauce

Sticky toffee pudding served with toffee sauce and bonfire toffee ice cream

Duo of cheese and biscuits with fruit chutney, grapes and celery

**PLEASE MAKE SURE OUR STAFF ARE AWARE IF YOU HAVE ANY FOOD ALLERGIES**