**Festive Menu**

**2 Courses £19.95**

**3 Courses £24.95**

**Available at Lunch and Dinner**

**Starters:**

Soup of the Day Served with Warm Bloomer Bread and Butter

(V) Deep Fried and Breaded Brie De Meux with Pear and Red Onion Chutney, Crisp Leaf Garnish

Potted Salmon Rillete with Southport Shrimps, Red Pepper Coulis, Lamb’s Leaf salad

Confit of Chicken Leg Spring Rolls with Sweet Tomato and Chilli Dip

**Mains:**

Roast Breast of Turkey, Chestnut Farce, Streaky Bacon, Creamed Mash Potatoes, Roast Potatoes and Seasonal Vegetables

Baked Hake Fillet, Risotto of Smoked Salmon, Lemon and Dill with Parmesan Crisp

Baked Sweet Potato stuffed with Roasted Red Peppers and Goats Cheese, Wilted Spinach and Yellow Pepper Coulis (V)

Char Grilled 6oz Sirloin Steak, Peppercorn Sauce, Plum Tomato, Onion Rings, Portobello Mushroom and Hand Cut Chips (£3.50 supplement)

**Desserts:**

Christmas Pudding Served with Brandy Sauce

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

Chocolate Brownie with Vanilla Ice Cream

Baileys Panna Cota

**Please make sure our staff are aware if you have any food allergies, when taking your order.**

**Christmas Day Menu**

**£95.00 per person. (16-Adult) (Deposit £40)**

**£40.00 per child (age 6-15) (Deposit £20)**

**A Glass of Prosecco & Canapes on Arrival.**

**Starters:**

Jerusalem Artichoke Soup with Chopped Chive Cream & Warm Granary Bloomer (V)

(V) Cous Cous coated Arancini stuffed with Camembert, Red Pepper & Pickled Walnuts with Roasted Yellow Pepper Coulis

Whiskey Cured Gravlax with Celeriac Remoulade & Bread Chards

Game & Pheasant Terrine wrapped in Pancetta with a Chicory Salad served with a Raisin, Apple & Armagnac Compote

**Intermediate Course:**

Green Apple Sorbet

**Main Courses:**

Roast Breast and Leg of Turkey, Chestnut Farce, Streaky Bacon, Cranberry Sauce, Watercress, Duck Fat Roasted Potatoes & Creamed Potatoes

28 Day Matured Entrecote Home Farm Beef Fillet, Rosti Potato, Morels Jus Gras

Pan Roasted Halibut Loin, Dauphine Potatoes, Mussel Cream Sauce

(V) Beetroot, Goats Cheese & Spinach Pie with Tomato & Olive Cous Cous

**All Served with Seasonal Vegetables**

**Trio of Mini Desserts**

Christmas Pudding with Brandy Sauce, Baileys Panna Cotta with Chocolate Sauce

Damson Cheesecake

**To Finish:**

Freshly Ground Coffee with Homemade Mince Pies.