

Festive Lunch Menu

Available 26th November – 24th December

(Excluding Sundays) 12-2.30pm

Includes table decorations and crackers

2 courses £25.95 per head

3 courses £29.95 per head

Starters

Carrot and Sweet Potato Soup (v)

with granary bloomer

Wild Pheasant & Apple Brandy Pate
with balsamic & red onion chutney and toasted sourdough

Creamy Garlic Chestnut Mushrooms

with parmesan and toasted ciabatta

Smoked Salmon and Prawn Cocktail

with granary bloomer

Mains

Traditional Roast Turkey

served with all the trimmings

Slow Roasted Shank of Lamb

roasted in garlic, rosemary and red wine served on a bed
of creamy mashed potato with minted gravy

Mushroom, Brie and Cranberry Wellington (v)

with redcurrant gravy

Venison Bourguignon

with baby onions, smoked pancetta and creamy mashed potato

Oven Baked Fillet of Salmon

served on crushed new potatoes, tenderstem broccoli
with a creamy white wine & dill sauce

All served with seasonal vegetables

Desserts

Traditional Christmas Pudding

with brandy sauce

Blackforest Roulade

with clotted cream ice cream

Mulled Apple & Mixed Berry Crumble

with custard

Ferrero Rocher Cheesecake

with pouring cream

Vanilla Crème Brûlée

with cinnamon shortbread

Festive Cheeseboard (£3 supplement)

mature cheddar, brie, bowland cheese with selection
of biscuits, celery & spiced fruit chutney