



TO YOUR DINING TABLE @ XMAS

“Complimentary Focaccia bread & Aged Balsamic Dressing”

Proper “Prawn Cocktail”,

Crisp iceberg & radicchio lettuce, spiced tomato & cognac mayonnaise dressing.

Or

Braised mildly curried baby leek & potato soup,

Crispy fried cippets, truffle oil.

Roasted Goosnargh Turkey breast,

Cumberland & Chestnut forcemeat stuffing, Bacon & Sausage roll, roasting juices.

Or

(Vegetarian dish available on request)

Festive Nut Roast,

Pink Peppercorn & Thyme Gravy.

Roast honey glazed parsnips, sprouts with bacon & toasted almonds, new potatoes, Chantilly carrots, goose fat roasted potatoes.

Mrs Beatons recipe Christmas pudding,

Brandy Anglaise Sauce.

Or

White & Dark Chocolate Tart,

Winter fruit compote, Pistachio Praline.

Selection of Lancashire cheeses.

(Nicky Nook, Smoked Lancashire, Garstang White & Biscuits)

BDH Homemade mince pies.

£65.00 per person including Crackers & Table décor

