



To your dining table this New Year's Eve.



“Complimentary Focaccia bread & Aged Balsamic Dressing”

STARTERS

“Antipasti” terrine

(Parma ham, smoked toulouse, olives, gherkins, salami, pancetta)

Tomato salsa, toasted ciabatta (Gluten free available)

Lancashire onion soup

Gruyere cheese gratin (Gluten free available)

Hot smoked Scottish salmon

Caesar salad, crispy croutons, parmesan. (Gluten free available)

MAIN COURSE

Rack of Pendle hill lamb

Crushed olive & parsley potatoes, mint pesto, rosemary sauce.

Fillet of Lakeland beef

Dauphinoise potatoes, garlic wild mushroom fricassee, bordelaise sauce.

Vegetable wellington

“Anna” potatoes, roasted beetroot, peppercorn sauce.

SWEET PLATES

White & Dark Chocolate Tart

Winter fruit compote, Pistachio Praline.

Cheese & crackers

Vintage cheddar, Garstang blue, smoked Lancashire, fig chutney. (Gluten free available)

£40pp

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS UPON ORDERING

