

CHRISTMAS DAY LUNCHEON

Proper "Prawn Cocktail", crisp iceberg & radicchio lettuce, spiced tomato & cognac mayonnaise dressing.

Braised mildly curried baby leek & potato soup, crispy fried cippets, aerated cream & fresh herbs.

To cleanse the pallet a lemon sprite sorbet.

Roasted Goosnargh turkey crown, sage, onion & forcemeat stuffing, Cumberland sausage & smoked bacon wrap, roasting juices.

Sirloin Steak is available please pre order if required

(Vegetarian dish available on request)

wild mushroom & roast chestnut risotto, truffle oil, fresh herbs

Roast honey glazed parsnips, sprouts, new potatoes, Chantilly carrots, goose fat roasted potatoes.

Mrs Beatons recipe Christmas pudding, lashings of brandy cream sauce.

Selection of Lancashire cheeses.

Warm mince pies.

Freshly ground coffee & chocolates.

£90.00 per person with a £25.00 non-refundable deposit per person upon booking.

