

CHRISTMAS EVENING MENU

STARTERS

The retro "Prawn Cocktail", King Prawns, crisp romaine & gem lettuce, our own spiced tomato & cognac mayo dressing.

Bowl of garlic button mushrooms smoked garlic, double cream & white wine, Garstang goats cheese gratin.

Chicken liver parfait
Streaky bacon, dressed salad leaves, caramelised sweet onion chutney, hot toast.

Braised mild curried leek & potato soup
Crispy fried croutons, aerated cream, truffle oil & herbs.

MAIN COURSE

Roasted breast of Goosnargh turkey, sage & onion forcemeat stuffing, sausage & bacon roll, its own rich roasting juices, cranberry chutney.

Poached Fleetwood market salmon.
stir fried spinach, capers, prawns & parsley velouté.

Griddled Lakeland 1/2 lb sirloin steak.
served with a cracked black peppercorn & red wine sauce
(All beef is served medium rare, unless otherwise stated).

Leg of Pendle Hill lamb
slow roasted with garlic & rosemary, served as a steak, roasting juices.

Wild mushroom & tomato Lasagne
baked with gruyere cheese, basil pesto.

All dishes served with fresh winter vegetables, new potatoes, and chunky chips.

Selection of homemade desserts

Freshly ground coffee and mints

£28.95 per person Tuesday—Thursday
£32.50 per person Friday & Saturday (incl. Disco)

7:00pm Arrival, Service 7:30pm

NAME OF PARTY:.....

DATE OF PARTY:.....

TELEPHONE NUMBER:.....

NUMBER IN PARTY:.....

