

# CHRISTMAS LUNCHTIME MENU

## STARTERS

Warm goats cheese & home oak smoked salmon tart, mixed dressed salad leaves, horseradish cream.

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

A goblet of cantaloupe & honeydew melon pearls, steeped in a sweet cherry liqueur, strawberries & mint.

Smooth duck liver & port pâté, wrapped in streaky bacon, simply served with dressed mixed salad leaves, homemade fruit chutney, grilled olive ciabatta bread.

## MAIN COURSE

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

Poached fresh Fleetwood market salmon fillet, crayfish, caper & parsley veloute.

Slow pot roasted shoulder of Pendle Hill lamb, cooked in wine & root vegetables, rosemary infused reduced cooking juices

A Roast Mediterranean Lasagne baked with gruyere cheese, basil pesto.

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

Homemade selection of sweet plates

Freshly ground coffee and chocolates

£24.00 Per Person  
12:30pm Arrival, for 1:00pm Service

NAME OF PARTY:.....

DATE OF PARTY:.....

TELEPHONE NUMBER:.....

NUMBER IN PARTY:.....

