



Starters

Cantaloupe & Honeydew melon snow pearls

Strawberries, macerated in stem ginger & vanilla syrup.

Smooth duck liver & port parfait

Spiced apple & date chutney, griddled sourdough.

Curried cream of cauliflower soup

Croutons, herbs & aerated cream.

Main Courses

Roasted Goosnargh turkey crown

Sage & Cumberland forcemeat stuffing, pigs in blankets, roasting juices.

Braised market Salmon

Wilted spinach leaves, warm tartare sauce.

Pressed rare breed of pork belly

Garlic confit'd mash, cider & thyme jus.

Roasted vegetable lasagne

Gruyere cheese, basil pesto.

All dishes served with seasonal vegetables.

Desserts

Christmas pudding

Lashings of brandy sauce.

Ice cream Xmas hamper

Mars, Bounty, Crunchie.

Black forest cheesecake

Cherry & Kirsch compote, chocolate ice cream.

Name of party:
Date of party:
Contact number:
Number in party:

Mon-frí £28.00pp

