

Starters

**Retro Xmas Prawn cocktail**

Sweet romaine lettuce, spiced tomato & cognac dressing.

**A bowl of sauteed garlic chestnut mushrooms**

Double cream & white wine, Ribble valley goat's cheese gratin.

**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.

**Soft herb crusted Salmon**

Braised Pak choi, sauternes sauce.

**Slow cooked Beef cheek "daube"**

Garlic confit'd mash, sticky red wine & bacon sauce.

**Pressed rare breed of pork belly**

Apple fondant potato, 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.

**A selection of Lancashire cheeses**

Biscuits, grapes, chutney.

**Black forest cheesecake**

Cherry & Kirsch compote, chocolate ice cream.

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

Midweek: £32.95pp  
Friday & Saturday :  
£38.50pp (incl Disco)