CHRISTMAS PARTY LUNCHTIME MENU

BRIARDENE

Starters

Cantaloupe & Honeydew melon snow pearls
Strawberries, macerated in orange vermouth.

Smooth duck liver & port parfait
Spiced apple & date chutney, griddled sourdough.

Caramelised Lancashire onion soup
Gruyere cheese gratin.

Main Courses

Roasted Goosnargh turkey crown
Sage & Cumberland forcemeat stuffing, pigs in blankets, roasting juices.

Poached wild Salmon
Braised pak choi, tarragon & tomato bur blanc, herb oil.

17 hour slow cooked Daube of Beef
Whipped creamed potato, confit button onion, pancetta.

Curried lentil & borlotti bean cottage pie (v)
Vegetables, whipped potato, gruyere cheese crust, pickled red cabbage.

All dishes served with seasonal vegetables.

Desserts

Christmas pudding
Lashings of brandy sauce.

Ice cream Xmas hamper
Mars, Bounty, Crunchie.

Salted Caramel cheesecake
Honeycomb, double cream ice cream.

56 RESTAURANT

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

12·30 FOR 1PM

£32.50pp