# New Year's Eve Menu 2025

56 RESTAURANT

**WARM ARTISAN BREADS**

**STARTER**

**CARAMELISED LANCASHIRE ONION SOUP**
CRISPY GARLIC CROUTONS, GRUYERE CHEESE GRATIN.

**SMOOTH DUCK LIVER & PORT PARFAIT**
DUCK FAT TOASTED CIABATTA, DUCK RILLETTE, APPLE & DATE CHUTNEY.

**KILN HOT SMOKED SALMON**
RUBY BEETROOT COMPOTE, PICKLED FENNEL, HORSERADISH CRÈME FRAÎCHE, THIN TOAST.

**MILLE-FEUILLE OF BROCK BLUE GOAT'S CHEESE**
CARAMELISED PEAR, PICKLED CELERY, WALNUTS, WOOD ROAST PEPPER COULIS.

**MAIN COURSE**

**CRACKED BLACK PEPPER CRUSTED FILLET OF PRIME LAKELAND BEEF**
CRISPY POMMES ANNA, BRAISED CARAMELISED ONION, BONE MARROW SAUCE.

**LEMON GRASS ROASTED HALIBUT**
CHARRED PAK CHOI, SMOKED CAULIFLOWER PURÉE, BACON & PARSLEY CRUMB, LEMON VERBENA BEURRE BLANC.

**RUMP OF PENDLE HILL LAMB**
ROSEMARY INFUSED FONDANT POTATO, GARDEN PEA, LAMB BEURRE NOISETTE JUS.

**PUY LENTIL & VEGETABLE CASSOULET**
FORKED CONFIT GARLIC & POTATO GRATIN, PICKLED RED CABBAGE.

**DESSERT**

**SALTED CARAMEL CHEESECAKE**
HONEYCOMB, DOUBLE CREAM ICE CREAM.

**SELECTION OF LANCASHIRE CHEESES**
BISCUITS, GRAPES, CHUTNEY.

**NYE ICE CREAM HAMPER**
MARS, BOUNTY, CRUNCHIE.

**MILK CHOCOLATE TART**
RASPBERRY, PISTACHIO ICE CREAM.

**£75PP**
7:00-7:30PM
TABLE IS YOURS FOR THE NIGHT
SEE IN THE NEW YEAR WITH US WITH MUSIC & DANCING.

PLEASE INFORM US OF ANY SPECIAL DIETARY REQUIREMENTS.