

CHRISTMAS DAY

Enjoy a glass or two of fizz with some festive snacks

Beginnings

LOCH DUART SALMON

House-cured and smoked Loch Duart salmon, oyster beignet, compressed cucumber, blinis, caviar

VENISON CARPACCIO

Seared spiced venison loin, truffle, Parmesan, rocket, LeBlanc olive oil, sour cherry toast

MULLED PEAR (V)

Mulled wine-poached pear, Blacksticks Blue cheese, candied hazelnuts, dressed gem lettuce, linseed cracker

SALT-BAKED CELERIAC SOUP (Ve)

Celeriac crumb, chives, Marmite sourdough

The main event

Served with garlic and rosemary-roasted potatoes, maple-glazed roots, cauliflower cheese, sprouts and chestnuts, Vimto-braised cabbage

ROAST TURKEY

Butter-roasted bronze turkey breast, apricot, sage and walnut stuffing, pigs in blankets, bread sauce, roast turkey jus

SIRLOIN TOURNEDOS

Roasted Lancashire beef, Roscoff onion, shallot marmalade, Yorkshire pudding, red wine jus

DUCK BREAST

Wild honey and lavender-glazed Gressingham duck, creamed savoy cabbage, star anise-roasted plum

WELLINGTON (Ve)

Roasted squash, girolles, herb pancake, roasted nut stuffing, gravy

Pudding

CHRISTMAS PUD (V)

Homemade Christmas pudding, brandy butter, brandy sauce

SHERRY TRIFLE

Sponge, jelly, custard, Chantilly, macerated berries

CHOCOLATE AND CHERRY (V)

Bitter chocolate parfait, white chocolate soil, cherry cream, chocolate glaze

TREACLE TART (V)

Blackcurrant and liquorice ripple ice cream

Retire to the Public Bar

CHEESEBOARD

Selection of local and artisan cheeses, Chef Paul's nan's fruitcake, water biscuits, chutney, fruits Tea and coffee

120- per adult | 60- for 13 to 17-year-olds | 30- for 6 to 12-year-olds | Under 6s eat free