

Christmas Party Menu

Evenings - One course - £15 Two courses - £20 Three courses - £25

Lunch Special - One course £13 - Two courses £17 - Three courses £20

To Start...

Soup of the day

Lancashire Bread House loaf, English butter

Chicken liver and port parfait

Red onion and cranberry marmalade, toasted bloomer

Hoisin duck and oriental vegetable spring roll

Sesame dipping sauce, Asian noodle salad

Poached smoked haddock

Mussel chowder, poached hens egg

Sweet potato, halloumi and smoked lentil filo

Marinated cucumber salad

Flaked salmon and crab salad

Apple, walnut and celery salad, dill mayonnaise

To Follow...

Baked vegetable Tagine

Moroccan spiced apricot and almond cous cous, cucumber and mint raita

Braised shin of beef

Dauphinoise potato, honey roast root vegetables, baby onion and smoked bacon gravy

Char-grilled pork loin

Roast apple puree, caramelised onion mash, roast carrots, cider jus

Bacon wrapped cranberry and sage stuffed turkey roulade

Goose fat roasted potatoes, 'pig in a blanket', Causeway Farm vegetables, pan gravy

Pan-fried seabass fillet

Garden herb potato cake, buttered greens, parsley sauce

Parma ham wrapped cod loin

Char-vegetable, basil and baked tomato lasagne, pesto dressed rocket

Something Sweet...

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Christmas pudding bread and butter pudding

Brandy custard

Eggnog creme brulee

Gingerbread Christmas tree, gingerbread ice cream

Mallard chocolate brownie

Orange and cointreau Eton mess

Plum pudding bakewell

Black cherry and amaretto ice cream

British Cheeseboard

A selection of British cheeses, artisan biscuits, Mallard chutney, grapes (£4 supplement)