

Christmas A la carte menu

To Start...

Soup of the day

Lancashire Bread House loaf, English butter... £4.50

Chicken liver and port parfait

Red onion and cranberry marmalade, toasted bloomer... £6.50

Local shot pigeon breast

Haggis, horseradish neeps, tatties, blackberry jus... £7

Thai spiced salmon and crab fishcake

Oriental noodle salad, sweet chilli and ginger jam... £7

Smoked haddock and Bury black pudding

Grain mustard cream, poached hens egg... £7

King prawn and pea risotto

Pea shoot and baby herb salad... £7

Tempura king prawns

Coconut jasmine rice, thai yellow curry sauce... £7.50

To Follow...

South African lentil and chickpea bobotie curry

Cardamom braised wild rice, garlic roast vegetables... £14

Braised shin of beef

Dauphinoise potato, honey roast root vegetables, baby onion
gravy... £16.50

Roast duck breast

Caramelised onion mashed potato, creamed cabbage and bacon,
maple roast plum, red wine jus... £17

Tasting of pork

Garlic and herb rubbed loin, crispy belly, braised cheek, black
pudding potato, apple and cider chutney, buttered kale ... £17.50

Bacon wrapped cranberry and sage stuffed turkey roulade

Goose fat roasted potatoes, 'pig in a blanket', Causeway Farm
vegetables, pan gravy... £16

Lemon poached cod

Saffron potatoes, scallop, king prawn and mussel veloute,
buttered greens... £16.50

Rosemary and mint braised lamb shoulder

Horseradish carrot and swede, herb potatoes, parsnip puree, jus
... £17

Spiced roast monkfish

Apricot and almond Moroccan bulgar wheat, tagine sauce, garlic
char-vegetables, mango and chilli salsa ... £17

Something Sweet...

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream... £6

Christmas pudding bread and butter pudding

Brandy custard... £6

Taste of citrus

Lemon tart, orange and cointreau panna cotta, lime meringue...
£6

British Cheeseboard

A selection of British cheeses, artisan biscuits, Mallard chutney,
grapes... £8.50

Mallard chocolate brownie

Autumn berry Eton mess... £6

Fig creme brulee

Butter shortbread... £6

Vanilla panna cotta

Mulled poached fruit compote, filo crisp... £6

Christmas Party Menu

Evenings - One course - £16 Two courses - £21 Three courses - £26

Lunch Special - One course £13.50 - Two courses £17.50 - Three courses £21.50

To Start...

Soup of the day

Lancashire Bread House loaf, English butter

Chicken liver and port parfait

Red onion and cranberry marmalade, toasted bloomer

Sweet potato, goats cheese, thyme and red onion spring roll

Fire roast red pepper and tomato chutney

Thai spiced salmon and crab fishcake

Oriental noodle salad, sweet chilli and ginger jam

Pulled pork, chorizo, oregano and manchego cheese croquette

Pesto dressed orzo pasta salad

Panko breaded crispy chicken

Japanese katsu curry sauce

To Follow...

South African lentil and chickpea bobotic curry

Cardamom braised wild rice, garlic roast vegetables

Braised shin of beef

Dauphinoise potato, honey roast root vegetables, baby onion gravy

Char-grilled garlic and herb rubbed pork loin

Caramelised onion mash, braised red cabbage, apple and cider chutney, 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

Smoked salmon and pea risotto, baby herb salad

Lemon poached cod

Garden herb crushed new potatoes, buttered greens, shellfish veloute

Something Sweet...

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Christmas pudding bread and butter pudding

Brandy custard

British Cheeseboard

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

Mallard chocolate brownie

Autumn berry Eton mess

Fig creme brulee

Butter shortbread

Vanilla panna cotta

Mulled poached fruit compote, filo crisp