



— THE —  
**GRAND**  
CHRISTMAS DAY MENU

25<sup>TH</sup> DECEMBER  
£125PP

STARTERS:

PLUMP PRAWN, CRAYFISH TAILS & OAK SMOKED SALMON COCKTAIL SERVED WITH BUTTERS BROWN BLOOMER, MARIE ROSE, CRISP LETTUCE & LEMON CHEEKS

WINTER SPICED BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE SERVED WITH WARM HOMEMADE LOAF & LANCASHIRE BUTTER (V)

WILD VENISON & PORK TERRINE SERVED WITH TAYLOR'S PORT & ORANGE MARMALADE, FOCACCIA CRISP BREAD & DRESSED WATERCRESS  
LANCASHIRE BEETROOT CARPACCIO WITH CAPER BERRY, DILL & LEMON DRESSING SERVED WITH RYE BREAD & HAZELNUT GRANOLA (V)

MAINS:

ROAST BREAST OF BRITISH TURKEY SERVED WITH CRANBERRY & APRICOT FORCE, PIGS IN BLANKETS & RICH TURKEY GRAVY

ENGLISH ROASTED STRIPLOIN SERVED WITH YORKSHIRE PUDDING, RED WINE STOCK REDUCTION & HOME MADE HORSE RADISH

GRAZED FILLET OF HALIBUT SERVED WITH ARTICHOKE, CRAB & TARRAGON SAUCE

FORAGED HOMEMADE NUT ROAST PUDDING SERVED WITH MUSHROOM & CARAMELIZED RED ONION JUS (V)

ALL TABLES WILL BE SERVED:

MEDLEY OF HONEY MISO ROASTED ROOT VEGETABLES, CREAMED BRUSSEL SPROUTS, CHESTNUTS & PANCETTA, DRIPPING ROASTED MARIS PIPER POTATOES & LASHING OF SAUCES FOR THE TABLE

DESSERT:

OLDE FASHIONED CHRISTMAS PUDDING WITH WHISKY & ORANGE CREAM SAUCE AND REDCURRANTS (V)

LEMON ROULADE, MERINGUE, LEMON CURD, RASPBERRY & MINT (V)

DOUBLE CHOCOLATE YULE LOG SERVED WITH AMARETTO ICE CREAM (V)

APPLE FRANGIPANE TART SERVED WITH CALVADOS CRÈME ANGLAISE (V)