CHRISTMAS DAY MENU

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£120 PER PERSON | £60 CHILDREN UNDER 12



ON ARRIVAL

 $Smoked\ salmon\ blini$ Candy beetroot tartare, cream cheese & truffle [VE] Crispy prosciutto, caramelised peach & aged balsamic[GF]

STARTERS

French onion soup, gruyère AOP emulsion & confit garlic crouton
Smoked salmon rillettes, lavosh cracker & lemon balm
Fig tartine, burrata & prosciutto
Pressed pumpkin pavé, chestnut purée & leek velouté [VE/GF]

MAINS

[all served with roast potatoes, stuffing, Brussel sprouts, chantenay carrots & parsnip mash]

Roast turkey breast, mini turkey leg Gateaux Pithivier
Roasted sirloin of beef, horseradish & chervil crumb
Pan roasted sea trout, Gavi de Gavi beurre blanc & pommes tournées
Sautéed Maitake mushroom steak, ratte potato & truffle emulsion, lemon thyme
[VE/GF]



DESSERTS

Christmas pudding, brandy sauce & redcurrants
Chocolate fondant, honeycomb & caramel ice cream
Apple & blackberry mille feuille, Tonka cream [VE]
Selection of ice creams & sorbets [VE]
Selection of local British cheeses:- Mrs Kirkham's Lancashire cheddar,
Shorrocks bomb & Shepherd's Purse blue cheese with redcurrant & port
chutney, Peter's Yard rye cracker [V]

THE IMPORTANT STUFF:

Before ordering, please make your server aware of any dietary requirements or allergies. All our food is cooked fresh in our kitchens that use ingredients to which some people may be allergic.