



Christmas Day MENU

5 Courses **£55.99**

STARTERS

MINI CAMEMBERT AND CRUDITES

A soft, ripened mild cheese baked in the oven and served with vegetable crudites and toasted ciabatta slices. (v)(610kcal)

FRENCH ONION SOUP

A deeply flavoured soup with sweet caramelised onion and white wine, topped with a toasted cheddar cheese crouton. (*) (486kcal)

DUO OF SALMON

A duo of hot smoked salmon flakes and hot smoked salmon pâté, served with a horseradish mayo and toasted ciabatta. (+) (553kcal)

CHICKEN LIVER & WILD MUSHROOM TERRINE

A coarse pork, chicken liver, wild mushroom & pork liver pâté, served with an apple, ale and chilli chutney and sliced toasted ciabatta. (*) (436kcal)

SORBET

A light and refreshing champagne sorbet. (*) (VE) (178kcal)

MAIN COURSE

ROAST TURKEY

Hand carved turkey breast, with pigs in blankets and a pork, sage & onion stuffing ball, served with a rich gravy. (363kcal)

COD MORNAY

MSC certified cod loin smothered in a creamy cheddar sauce infused with stout and mustard. (*) (+) (755kcal)

BUTTERNUT AND LENTIL WELLINGTON

Butternut squash & lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley, served with caramelised onion chutney and a rich vegan gravy. (VE) (797kcal)

RUMP STEAK

8oz Rump steak, cooked to your liking, with your choice of either peppercorn (*) (137kcal) or bearnaise sauce (*) (158kcal). (760kcal)

All of the above are served with roast and mashed potatoes, carrots, red cabbage, roasted parsnips and brussel sprouts. (Butternut Wellington served with baby potatoes instead of mashed.)

DESSERTS

CHRISTMAS PUDDING

Individual Christmas pudding served with brandy sauce. (*)*(v)*(429kcal)

INDIVIDUAL CHEESE BOARD

An individual cheese selection of soft and creamy Button Mill, bright and zingy Blacksticks Blue and classic Sunday Best Lancashire cheese, served with a selection of biscuits and an apple, ale and chilli chutney. (*)*(v)*(626kcal)

TIRAMISU WAFFLE

A warm sweet waffle topped with latte ice cream, whipped cream and chocolate brownie pieces, with chocolate sauce and a cocoa dusting. *(v)*(815kcal)

BLACK FOREST DESSERT

A vegan & gluten free biscuit base topped with a dark chocolate, cocoa and coconut filling, served with a red berry coulis and vegan chocolate ice cream. *(VE)*(448kcal)

COFFEE & MINCE PIE *(VE)*(228kcal)



KIDS £20.99

VEGETABLE SOUP *(v)*(314kcal)

CHEESY NACHOS *(v)*(563kcal)

KIDS TURKEY

Served with roast and mashed potatoes, peas and carrots. (374kcal)

BEEF BURGER* (355kcal)

FISH FINGERS* (+)(273kcal)

BATTERED CHICKEN CHUNKS* (299kcal)

MACARONI CHEESE* *(v)* (441kcal)

**VEGAN BUTTERMILK
STYLE BURGER*** *(VE)*(455kcal)

*Served with a choice of: Chips *(VE)*(241kcal), Mash *(v)*(149kcal), Rice *(VE)*(130kcal) Garlic Bread *(VE)*(244kcal), Peas *(VE)*(48kcal) Beans *(VE)*(46kcal), Buttered Corn Ribs *(v)*(91kcal)

INDIVIDUAL CHRISTMAS PUDDING

Served with custard. *(v)*(411kcal)

SMARTIES POP UP ICE CREAM *(v)*(179kcal)

FRUIT PASTILLES ICE LOLLY *(VE)*(57kcal)

FAB ICE LOLLY *(v)*(79kcal)

Alcohol (*) Bones (+) Vegi (v) Vegan (VE)



CHRISTMAS DAY

BOOKING FORM

PLEASE INDICATE THE TOTAL NUMBER OF PEOPLE FOR EACH MEAL IN THE SPACES BELOW

NAME

CONTACT NO.

NO. OF GUESTS

TIME

BOOKING REFERENCE

DATE

STARTERS

TOTAL

Mini Camembert and Crudites

French Onion Soup

Duo of Salmon

Chicken Liver & Wild Mushroom Terrine

SORBET

MAIN COURSE

TOTAL

Roast Turkey

Cod Mornay

Butternut and Lentil Wellington

Rump steak

PEPPERCORN BEARNAISE

DESSERTS

TOTAL

Christmas Pudding

Individual Cheese Board

Tiramisu Waffle

Black Forest Dessert

COFFEE & MINCE PIE

STAFF MEMBER TO COMPLETE

FREE FIZZ

YES NO



KIDS

TOTAL

STARTERS

Vegetable Soup

Cheesy Nachos

MAIN COURSE

Kids Turkey

Beef Burger

Fish Fingers

Battered Chicken Chunks

Macaroni Cheese

Vegan Buttermilk Style Burger

DESSERTS

Individual Christmas Pudding

Smarties Pop Up Ice Cream

Fruit Pastilles Ice Lolly

FAB Ice Lolly

CHRISTMAS DAY MENU IS AVAILABLE ON THE 25TH DECEMBER ONLY. Deposit £10 per person. No booking confirmed until a deposit is received. A non-refundable payment in full and a food pre-order must be provided by Friday 1st December 2023.