



Festive Menu

**Commences on Wednesday 29th November
through to Saturday 23rd December 2023**

Starters

Crispy Mango & Brie Filo Parcels (V)
with cranberry, orange and walnut salad

Festive Stack
a toasted English muffin topped with sausage, crispy bacon,
soft poached egg and our deliciously creamy stilton sauce

Cream of Tomato & Mascarpone Soup (V)
(G) please ask
with cheesy ciabatta fingers

Scottish Smoked Salmon & Atlantic Prawn Cocktail (G)
crisp iceberg lettuce topped with Marie-rose sauce,
lemon wedge and brown bread

Crispy Battered Lancashire Black Pudding Fritters
with a sweetened English mustard sauce

Mains

Traditional Butter Roasted Turkey Breast
(G) please ask
dripping roast and new potatoes, stuffing fritter, Cumberland
pigs in blankets, lots of fresh vegetables, roast gravy

Bowland Roe Deer, Wild Boar & Pheasant Casserole
root vegetables in a rich red wine gravy, buttery mash and
mulled sticky red cabbage

Seared Seabass Fillet (G)
laid on a creamy cheddar and pea risotto, topped with
buttered samphire fresh parmesan and basil oil

Roasted Stuffed Peppers (V) (G)
with sun-blush tomato and olive rice, topped with red
Leicester cheese, served with dressed salad, courgette and
feta fritters, homemade tzatziki

Haggis Stuffed Chicken Breast
wrapped in bacon, sautéed leek and potato hash, tender-
stem broccoli and our famous peppercorn sauce

Desserts

Christmas Pudding & Brandy Sauce (V)
Raspberry & Amaretto Crème Brulée (G) (V)

Apple & Cinnamon Cheesecake
with bramley compote and whipped cream

Warm Chocolate Fudge Cake (V)
with vanilla ice-cream

Red Leicester, Goats & Applewood
Smoked Cheeses (G) please ask
with celery, apple, our fresh red onion
marmalade and biscuits

Served

Wednesday & Thursday

12 noon - 3pm
and 4.30pm - 8.30pm

Friday & Saturday

12 noon - 9pm

Sunday

12 noon - 7pm

Two courses £22.95

Three courses £28.50

(V) = VEGETARIAN (G) = GLUTEN FREE