

I'M DREAMING OF A WHITE CHRISTMAS

CHRISTMAS DAY RESTAURANT LUNCH

Its time to indulge on this very special day
with our five course Christmas lunch.

Arrival Glass of Champagne | Canapes at your table
Indulgent Christmas Lunch
Served from 12:30pm to 3:30pm

Adults - £115.00

Teenagers (13-17 Years) - £99.00



MENU

Selection Of Canapés and Breads served to your table

STARTERS

Roasted Butternut Squash and Sweet Potato Soup
Homemade bread and butter (V)

Pan Fried Scallop's

Pea purée, garden peas

Duck Liver Parfait

Orange chutney toasted sour dough croûtes

Asparagus Spears and Poached Hen's Egg

Hollandaise sauce (V)

Glazed Goats' Cheese

Textures of tomato and shallot dressing (V)

MAIN COURSE

Roast Breast of Turkey

Rosemary roasted potatoes, traditional trimmings

Individual Beef Wellington

Dauphinoise potatoes baby vegetables, red wine jus

Pan Fried Fillet of Seabass

Cray fish bur Blanc parmentier potatoes and asparagus spears

Asparagus and Feta Cheese Tart

Poached hens' egg and chive cream sauce (V)

Roast Breast of Duck

Raspberry jus, garlic potatoes and Pak choi

DESSERTS

Christmas Pudding

Brandy sauce, candied orange (V)

Crème Brûlée

Shortbread biscuits (V)

Bailey's Cheesecake

Glazed banana and clotted cream (V)

Glazed Orange Tart

Champagne sorbet orange gel (V)

Board of Lancashire cheeses

For the Table (V)

Coffee and Chocolate Truffles

(V) Vegetarian (VG) Vegan (DF) Dairy Free