



# *Festive Menu*

## STARTER

**ROASTED ROOT VEGETABLE & SAGE SOUP (VE) (GFA)**  
served with a warm crusty bread and butter

**AVOCADO & SALMON CROSTINI (GFA)**  
served with a lemon and dill dressing and pea shoots

**BREADED BRIE BITES (V)**  
served with chilli jam and a garnish of mix leaf

## MAIN COURSE

### TRADITIONAL CHRISTMAS DINNER

**CHOOSE FROM ROAST LANCASHIRE TURKEY (GFA) OR ROAST JOINT OF BEEF (GFA)**

both served with seasoned roast and mashed potatoes, honey glazed carrots and parsnips, sautéed sprouts and tender stem broccoli with pancetta, pigs and blankets, carrot purée, Yorkshire pudding, finished with a traditional rich turkey or beef gravy

**PAN FRIED COD LOIN (GF)**  
served with garlic crushed new potatoes, tender stem broccoli with a creamy white wine and leek sauce, finished with samphire and chilli flakes

**VEGAN NUT ROAST EN CROUTE (VE)**  
served with seasoned roast potatoes, vegan creamed mashed potato, honey glazed carrots and parsnips, sautéed Brussels and tender stem with carrot purée, finished with a rich red wine gravy

## DESSERT

**CHRISTMAS PUDDING (VE)**  
traditional Christmas pudding served with a Brandy sauce

**MINT CHOCOLATE SHARD CAKE**  
dark and white chocolate mousse on a chocolate sponge, served with mint choc ice cream

**CLASSIC CREME BRULEÉ (GF)**  
rich, creamy vanilla base with a brittle layer of caramelised sugar on top

**FESTIVE CHEESE BOARD (GFA)**  
a selection of local cheese served with grapes, chutney and savoury biscuits