

FESTIVE PARTY MENU

FOR PARTIES OF 6 OR MORE

TWO COURSES £28 OR THREE COURSES £38

TO BEGIN

Salt cod fritter, chive dip

STARTERS

Celeriac and apple soup, toasted oats

Pressed terrine of Goosnargh duck, almond and fig

Wester Ross smoked salmon, organic beetroot and goats cheese snow

MAINS

Barbequed hen of the woods, truffle and potato terrine, tarragon dressing

Wheat-fed Goosnargh guinea hen, Jerusalem artichoke and mead sauce

Roast hake, caramelized cauliflower, and Tunworth cream

PUDDINGS

Sticky toffee pudding, date, vanilla ice cream

Lemon tart, crème fraiche ice cream

Artisan farmhouse cheese with chutney, malt loaf and crackers

FESTIVE LUNCH MENU

TWO COURSES £25 OR THREE COURSES £32

TO BEGIN

Salt cod fritter, chive dip

STARTERS

Celeriac and apple soup, toasted oats

Pressed terrine of Goosnargh duck, almond and fig

Wester Ross smoked salmon, organic beetroot and goats cheese snow

MAINS

Barbequed hen of the woods, truffle and potato terrine, tarragon dressing

Wheat-fed Goosnargh guinea hen, Jerusalem artichoke and mead sauce

Roast hake, caramelized cauliflower, and Tunworth cream

PUDDINGS

Sticky toffee pudding, date, vanilla ice cream

Lemon tart, crème fraiche ice cream

Artisan farmhouse cheese with chutney, malt loaf and crackers

CHRISTMAS DAY MENU

Bubble and squeak velouté, crispy bacon

Middle White pork terrine, celeriac and waldorf salad,

Roast turbot with clams, shallot, leek and mussel cream

Traditional Roast Goosnargh turkey, leg pie, chipolatas, hispi
cabbage, chestnut & roast parsnips

Baked Custard tart, rum & raisin ice cream

Mince Pies

BOXING DAY MENU

Organic Cauliflower soup, maple and walnut

Chicken liver parfait, pickles with
brioche

Butter poached Atlantic Cod, Jerusalem artichoke,
pancetta and kale

Roast 40 day aged sirloin of beef, Yorkshire pudding
& red wine gravy

Bakewell tart, vanilla ice cream

NEW YEAR'S EVE MENU

Poached oyster, caviar, leek & potato

Cumbrian Milk fed veal sweetbread, carrot, lardo and barley

Roast monkfish, celeriac, tunworth cheese and chive

Slow cooked short rib of beef, hen of the woods, brown butter
potato puree, shallot and truffle sauce

Chestnut mousse, passionfruit curd and mango sorbet.