

FESTIVE MENU



Creamed woodland mushroom soup with truffle oil & chives, served with warm bread & butter (v/gfa)

Oak smoked salmon, caper & red onion salad, sour cream & warm blinis (gfa)

Potted duck with fig & cinnamon chutney and toasted sourdough (gfa)

Potato gnocchi with shaved chestnuts, roast vine cherry tomatoes, spring onions, rapeseed oil & vegan mozzarella (vg)



Roast turkey breast served with sage & onion stuffing, chipolata sausage, a Yorkshire pudding, buttered Brussel sprouts, roasted root vegetables, roast potatoes & rich turkey gravy (gfa)

Slow-cooked daube of beef in a JW Lees ale braising liquor served with Cheddar cheese scone, creamy mash & glazed carrots (gfa)

Pan fried fillet of seabass with prawn & crab butter sauce, wilted spinach & dauphinoise potatoes (gfa)

Quinoa, beetroot & edamame wellington served with seasonal roasted root vegetables, Brussel sprouts & roast potatoes (vg)



Traditional Christmas pudding with brandy sauce

Glazed crème brûlée with cinnamon shortbread

Baked vanilla cheesecake with mulled red berries (vg/gfa)

Crumbly Lancashire cheese & creamy Stilton with apple & Plum Pudding ale chutney and fruit loaf (gfa)

Adult £23 / £28 (Child £11.50 / £14)

Served from Friday 26th November 2021

Private dining available for larger parties. Pre-order required on tables of 10 or more.

A non-refundable deposit of £10 per person is required to secure your booking

