

Christmas Menu

AVAILABLE 1st - 24th DECEMBER 2022

Starters

Butternut squash & chili soup, cardamom crème fraiche, toasted sourdough



Butlers Button Mill brie & cranberry bonbons, caramelised red onion chutney, wild rocket, chestnut crumb



Fisherman's rainbow trout gravlax, Greenland prawns bound in Marie Rose sauce, avocado, balsamic roasted cherry tomatoes, pea shoots



Goosnargh duck liver & smoked bacon pate, fig & cranberry chutney, wild rocket, toasted cornbread

Main Courses

Slow roasted turkey, goose fat roast potatoes, winter vegetables, chipolata sausages, smoked streaky bacon, sage & onion stuffing, pan juice gravy



Pan roasted supreme of Scottish salmon, sauteed potatoes, mixed olives, sundried tomatoes, wild rocket, lime & fennel oil, toasted almonds, shavings of aged parmesan



Local lamb shank braised in a shiraz, cranberry & rosemary gravy, creamed potatoes, seasonal vegetables



Chargrilled aubergine, buffalo mozzarella, spinach & pine nut risotto, pesto cream sauce

Desserts

Whisky fruit pudding & brandy cream sauce



Spiced treacle tart, mixed berries, vanilla bean ice cream



White chocolate, rum & raisin cheesecake, Belgian chocolate ice cream



Triple chocolate sponge pudding, Belgian chocolate sauce, vanilla bean ice cream

Two courses £25 per person

Three courses £32 per person