



BAR & RESTAURANT

CHRISTMAS MENU

STARTERS

CRAB & PICKLED CUCUMBER CRUMPET 11.00

Crab & crème fraiche, toasted crumpet,
pickled cucumber & fresh herbs

WHIPPED GOATS CHEESE & BEETROOT SALAD 7.00

Creamy whipped goats cheese, crisp salad leaves,
baked beetroot and citrus dressing (agf)

HAM HOCK TERRINE 8.00

Ham hock & capper terrine, toasted sourdough
and homemade piccalilli (agf)

MAIN COURSE

TRADITIONAL TURKEY DINNER 16.00

Turkey, crispy roast potatoes, roasted carrots & parsnips, Brussel
sprouts, pigs in blankets and rich gravy (agf)

SPICED BUTTERNUT SQUASH RISOTTO 14.00

Roast spiced butternut squash risotto, toasted pine nuts and
candied cranberries (gf)

PAN ROASTED SEABASS (GF) 18.00

Potato fondant, brown shrimp & dill butter
and tender stem broccoli

ROAST DUCK BREAST (GF) 20.00

Pan roasted duck, mini roast new potatoes, buttered green
beans, creamy wild mushroom and bacon sauce

DESSERT

CHRISTMAS PUDDING 7.00

Topped with brandy sauce

BAILEYS CHEESECAKE 7.00

Toffee sauce & vanilla ice cream

CHEESE BOARD 10.00

Creamy Lancashire, blacksticks blue & goats cheese, red onion chutney,
celery and a selection of crackers

If you have any food allergies or dietary requirements, please
let us know. Gluten and dairy-free options are available.
Gluten-free options may contain traces.

If you have any dietary requirements please notify a member of staff.

(v) vegetarian (ve) vegan (gf) gluten free

Anything preceded with an (a) means it's 'available' upon request.

