

Christmas Day Lunch

£80.00 per adult, children 10 years and under half price

Starters

Lightly spiced root vegetable soup, buttered croutons

Duck and chicken terrine with toasted brioche with a Cognac golden raisin puree

Exotic fruit platter with a compote of blackcurrants

Goats' cheese and caramelised red onion chutney tart, aged balsamic dressing

Arbroath smokie: native smoked haddock in a creamy cheese and chive sauce with wholemeal bread

Mains

Roast Goosnargh turkey, cranberry and thyme stuffing, bacon rolls, duck fat roast potatoes, seasonal vegetables, dauphinoise potatoes and turkey jus

Vegetable wellington with a mushroom duxelle, sautéed potatoes, seasonal vegetables in a prosecco and white wine sauce

Sirloin of Cheshire beef, fondant potato, parsnip puree, red wine, shallots, seasonal vegetables, wild mushroom and thyme jus

Fillet of lemon sole, scallops and king prawn mousse, muslin potatoes, spinach in a champagne and dill sauce

Slow roast half- duck, sautéed potatoes, savoy and red cabbage, kirsch and black cherry sauce

Desserts

Traditional Christmas pudding served with a brandy sauce

Clementine and citrus posset with a lemon shortbread

Selection of English cheeses served with homemade chutney, fruit loaf, grapes, celery and biscuits

White chocolate and raspberry cheese cake

Exotic fruit salad with lemon water ice

Black Forest trifle

Coffee and mince pie

Deposit £40.00 when booking and balance by 13 December 2019