



## **Christmas Party Evening 2018**

### **Starters**

#### **Leek and Potato Soup**

with a homemade bread roll

#### **Trio of Melon**

with cinnamon and port pear compote, finished with port syrup

#### **Black Pudding and Smoked Bacon Fritter**

simply served with a wholegrain mustard cream sauce

#### **Poached Apple Salad**

with creamy Lancashire cheese, honey mustard dressing and toasted almonds

#### **Creamy Garlic Mushroom**

cottage loaf filled with creamy garlic mushrooms

### **Prawn and Parma Ham Salad**

prawns bound in a Bloody Mary dressing served on a bed of dressed leaves and topped with strips of Parma ham and brown bread

## **Main Courses**

### **Traditional Roast Turkey**

with sage and onion stuffing, bacon wrapped sausages & rich gravy

### **Pan Seared Goosnargh Chicken Breast**

with a wild mushroom, roast garlic and chorizo cream sauce

### **Poached Salmon Supreme Citron**

served with an orange, lemon and vanilla sauce topped with a citrus and chive crumb

### **Slow Braised Beef Brisket**

braised in ale and served with dauphinoise potatoes, finished with a baby onion and ale jus

### **Chestnut, Mushroom and Garlic Bourguignon**

served with soy cream mash potato

### **8oz Sirloin Steak (£4.99 supplement)**

cooked to your liking served with grilled flat mushroom, hand cut chips and peppercorn sauce

## **Desserts**

### **Vanilla Crème Brûlée [Gluten Free]**

served with a cinnamon shortbread (gluten free without biscuits)

### **Christmas Pudding**

served with creamy brandy sauce

### **Sticky Toffee Pudding**

served with butterscotch sauce and vanilla ice-cream

### **White Chocolate and Caramel Amaretto Cheesecake**

raspberry Chantilly and a walnut praline

### **Mixed Winter Berry Eton Mess [Gluten Free]**

winter berry compote, Chantilly cream, vanilla ice cream and crisp meringue pieces

### **Plain and Simple Ice Cream [Gluten Free]**

select from vanilla, strawberry or chocolate ice cream finished with sugar wafers (gluten free without wafers)

### **Cheese & Biscuits (£1.50 supplement)**

selection of cheeses with biscuits, grapes and homemade chutney

All main courses unless otherwise stated are served with roast potatoes and seasonal vegetables

SUNDAY - THURSDAY 2 courses £17.50

3 courses £20.50 PER PERSON

FRIDAY - SATURDAY 3 courses £26 PER PERSON

£5/person non-refundable or transferable deposit required to secure bookings.

Parties of 8 or more need to pre order meal requirements at least 2 working days prior to party