



## Christmas Fayre - 3 Courses £35 Per Person

### Starter

Confit Duck and Pistachio Terrine Wrapped in Savoy Cabbage,  
Spiced Plum Chutney, Sourdough (NGO)

Herb Crusted Bocconcini,  
Slow Roasted Tomato Ragout, Gremolata Crumb (V)

Jerusalem Artichoke & Cauliflower Soup,  
Garlic Croutons, Truffle Oil, Warm Bread (V) (NGO)

Gin Cured Salmon & King Prawn Cocktail,  
Iceberg, Cherry Tomato Vinaigrette, Pickled Cucumber, Watercress (GF)

### Main

Roast Turkey Breast, Confit Leg & Stuffing Wrapped in Pancetta,  
Fig in Blanket, Roast Potatoes, Seasonal Greens (NGO)

Braised Beef Cheek,  
Bordelaise Sauce, Roasted Celeriac Puree, Straw Potatoes (GF)

Wild Mushroom, Cep & Leek Suet Pudding,  
Pomme Anna, Parsnip Puree, Mushroom Gravy (V)

Pan Fried Cod Loin, Chive & Chicken Skin Mash,  
White Wine, Mussel & Clam Sauce, Samphire, Crispy Leeks (GF)

### Dessert

Sticky Toffee Christmas Pudding,  
Toffee Sauce, Brandy Butter Ice Cream (V)

Vanilla & Yoghurt Mousse,  
Cherry Jam, Biscoff Buttered Base, Cherry Sorbet (NGO)

Chocolate & Treacle Tart,  
Candied Orange Peel, Blood Orange Ice Cream (V)

Selection of North-West Cheese,  
Chutney, Warm Bread & Crackers (+£2) (V) (NGO)

(NGO): Non-Gluten Option Available. Vegan Options Available on Request.  
Please ask a member of staff for further information on allergens.