



New Year's Eve dinner £49.95

Starter

Roasted red pepper and tomato soup, crème fraiche & warm bread

Goosnargh chicken liver parfait, toast, pickles & festive chutney

Crisp panko goat cheese & camembert, dressed leaves, cranberry compote, balsamic beetroot

Mezze Mediterranean with crisp falafel, vegetable samosa, Houmous, grilled flat bread

Crisp salt and pepper squid with panko coated king prawns & garlic mayonnaise

Grilled lamb kofta, tzatziki, dukka & hot honey

Main

Goosnargh turkey crown with seasonal accompaniments

Chargrilled 8oz rump steak with fries, dressed leaves, pepper sauce

Grilled market fish with handmade tortelloni, spinach, Champagne beurre blanc & caviar

Traditional nut roast with all the trimmings & no meat gravy (v)

Festive double cheeseburger with cranberry compote, crisp camembert, bacon & cheese

Crisp black truffle gnocchi with a parmesan & pesto cream sauce

Grilled chicken supreme, spring onion mash, mustard leeks & spinach, port jus

Dessert

Traditional Christmas pudding with Cognac custard & vanilla ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Boston brownie with chocolate ice cream

Selection of Farmhouse cheese with biscuits, grapes, celery & winter chutney

New York vanilla cheesecake with oranges & nuts

£49.95 3 course only

10 % service charge on all tables. Although we try to, we cannot guarantee the absence of all or any allergens.