



Christmas Eve 3 course £38

Starter

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

Goosnargh chicken liver parfait, toast, pickles & festive chutney

Crisp panko goat cheese, 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

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

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