



Christmas Day 2019 Lunch Menu

12 noon until 3pm

STARTERS

Trio of cured fish

Moroccan spiced salmon, yoghurt, lime & caper dressing
classic smoked salmon, lemon black pepper & basil
jumbo prawns in thousand island dressing

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Smooth parfait of Goosnargh duck & chicken livers

apple & apricot chutney, balsamic glaze & toasted brioche

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Rich & creamy wild mushroom soup

truffle oil, pancetta crisps, malted bread & herb butter

MAIN COURSE

Roast cornfed Goosnargh turkey

duck fat roast potatoes, seasonal vegetables, homemade stuffing, chipolata
sausage, rich roast gravy

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Grilled fillet steak

Welsh rarebit glaze, fondant potato, port wine reduction

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Baked Fleetwood cod loin

wrapped in Serrano ham, with patatas bravas & a Morecambe Bay shrimp &
parsley butter sauce

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Roasted vegetables & feta cheese parcel

bed of braised green lentils, leeks & rosemary, spiced red pepper &
smoked garlic sauce

DESSERTS

Homemade Christmas pudding

rich & creamy brandy sauce

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Vanilla baked cheesecake

Lemoncello syrup & Eton mess ice-cream

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Selection of British cheeses

chutney, grapes & wafer biscuits

£85 per person (adults & children aged 12 and over)

£42.50 for children (under 12)

No charge for children under 3