



# Christmas Party

## MENU

Lunch or Dinner – TWO COURSES £25.95 | THREE COURSES £29.95

### STARTERS

**Jerusalem Artichoke & Thyme Soup**

Roasted chestnuts (VG)

**Duck Liver & Orange Paté**

Pear chutney, watercress, warm brioche

**Severn & Wye Smoked Salmon**

Lemon, pickled red onion, cornichons, rye toasts

**Pan-Roasted Scallops**

Black pudding crumb, cauliflower purée, pickled raisins, curry oil (£3 supplement)

### MAINS

**Roasted Native Turkey**

Pigs in blankets, sage & herb stuffing, fat roasted potatoes, sprouts, glazed rosemary roasted root vegetables & gravy

**10hr Braised Mount Grace Farm Yorkshire Lamb**

Rosemary, slow-roasted shallot, Colcannon creamed potatoes, redcurrant & port jus (GF)

**Sautéed Sea Bass**

Grilled courgette, samphire, sauté spinach, salsa (GF)

**Wild Mushroom & Tarragon Dumplings**

Truffle, soya cream (VG)

### DESSERTS

**Rich Christmas Pudding**

Brandy custard

**Dark Chocolate Delice**

Chocolate soil, crumbled fudge, sweet biscuit

**Pear & Pistachio Frangipane Slice**

Apple & brandy purée, marmalade ice cream

**Winter Cheeseboard for One**

Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel (£2 supplement)

*We require a £10pp deposit to confirm your booking.*

An optional 10% service charge will be added to your bill. 100% goes to the team.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Non-Gluten containing ingredients