

Christmas Party Menu 2024

2 Courses £40 | 3 Courses £48

only available for groups of 10 or more parties of 9 or less must dine from the a la carte menu

Arrival Glass of Fizz (Non-Alcoholic option available)

Starters Leek & Potato Velouté cheddar & onion scone, chive crème fraîche (dfa) (gfa) (vea)

Ribble Valley Wood Pigeon Breast celeriac remoulade, pickled walnuts,

blackberry & apple salad

Chicken Liver & Calvados Pâté toasted focaccia, Bashall Eaves apple cider

ketchup

Treacle & Whisky Cured Salmon crème frâiche, blood orange, pickled fennel,

beets, soda bread (gfa)(dfa)

Mains **Butter Poached Lancashire Turkey** duck fat roasties, sticky pig, apricot

stuffing, parsnip, sprouts, red wine sauce

6oz Lancashire Beef Rump beef shin croquette, confit carrot, woodland

mushrooms, pomme purée, truffle jus (gf) (dfa)

Pan Fried Seabass scorched broccoli, confit crushed potatoes, roast cauliflower

purée, langoustine bisque (gf) (dfa)

Jerusalem Artichoke, Chestnut & Pearl Barley Risotto crispy artichoke,

woodland mushrooms, parmesan, fresh winter truffle (v) (vea) (dfa) (n)

Desserts Banoffee Parfait dark chocolate, vanilla mascarpone, brownie crumb, dulche de

leche (gf) (v) (n)

Apple & Winter Berry Frangipane Tartlet crème anglaise, winter berry sorbet

(gf) (n) (v)

Christmas Spiced Ginger Parkin roasted plum compote, butterscotch sauce &

clotted cream

British & Continental Cheese Board pickled grapes, crackers, Toms bread &

condiments

To Finish Tom's Chocolate Orange Macaron (it's not Tom's, it's mine!) (gf) (n) (v)

A £10 per person deposit is required to secure a reservation.

A pre-order is required 2 weeks in advance.

v – vegetarian | ve – vegan | vea – vegan available | gf – gluten free | gfa – gluten free available | n – contains nuts | df – dairy free | dfa – dairy free available | pn – contains peanuts | s - may contain shot