

# CHRISTMAS DAY 2017

## Starters

### **Creamy Leek and Potato Soup**

(V, GF) Parsley Oil, Potato Crisp, Warm Bread Roll

### **Scottish Smoked Salmon with Mackerel Pate**

Cucumber, Dill and Toast

### **Whipped Goats Cheese & Shallot Tart**

Chive Oil, Balsamic, Watercress

### **Homemade Goosnargh Chicken & Duck Liver Parfait**

Orange Butter, Marsala Onion Jam & Jelly, Toast Rack & Watercress

### **Smoked Chicken & Ham Terrine**

Pickles, Toasted Bloomer, Mayonnaise, Chicken Soup Shot

## Main Courses

### **Local Roasted Turkey Breast & Leg**

Duck Fat Roasties, Pigs in Blankets, Roast Sweet Shallot & Sage Stuffing, Rich Roast Turkey Gravy

### **(V, GF) Portabello Mushrooms, Brie and Cranberry**

Roast Potatoes, Parsnips, Stuffing and Rich Gravy

### **Pan Roasted Fillet Steak & Parma Ham**

Truffled Dauphinoise Potato, Tenderstem Broccoli, Rosemary Jus

### **Fillet of Brill**

Fondant Potato, Samphire, Warm Tartare Sauce, Fish Finger

### **Roast Loin of Pork & Crackling**

Creamed Potatoes & Leeks, Blackpudding & Bacon, Crispy Kale, Jus

## Desserts

**Traditional Luxury Christmas Pudding**, Brandy & Orange, Crème Anglaise

**Sticky Toffee Pudding**, Vanilla Ice-Cream & Rich Toffee Sauce

**Poached Pear, Chocolate & Almond Tart**, Vanilla Ice-Cream

**Champagne Sorbet, Berries & Palmer Cookies**

**Lemon Assiette**, Pannacotta, Meringue, Cake, Curd & Sherbet

**Cheeseboard**, Chef Phil's Fruit Cake, Winter Chutney, Port Jelly, Cracker

**Too Stuffed?** Why not substitute dessert for a Liqueur Coffee

£75.00 pp