

STARTERS

CRAB AND SCALLOP THERMIDOR

dorset crab and baby scallops in a lancashire cheese and english mustard sauce, with buttered samphire and toasted sourdough

ROAST PARSNIP AND PEAR SOUP [V]

with cropwell bishop stilton and truffle oil

STUFFED CHICKEN BREAST

chicken breast wrapped in parma ham, rolled and stuffed with haggis served with a date and apple chutney

SWEET POTATO AND COCONUT SPRING ROLLS [V]

with ponzo dip, lime crème fraîche and shaved oriental salad

MAINS

ROAST NORFOLK TURKEY

with roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy

BEEF SHORT RIB

braised cheshire beef with pancetta & macadamia nut stuffing, colcannon mash, french beans and rosemary jus

LEMON AND MASCARPONE STUFFED CHICKEN

with buttered gnocchi, baby vegetables and a wholegrain mustard cream sauce

PAN-FRIED HAKE FILLET

with a chorizo and potato hash, roast vine tomato & almond sauce, wilted spinach and lemon oil

WILD MUSHROOM AND FETA ROLY-POLY [V]

suet pastry [V] filled with feta cheese and wild mushrooms served with toasted pine nuts, baby leeks, sautéed spinach, herb buttered new potatoes and a wild mushroom cream sauce

DESSERTS

CHOCOLATE VOLCANO [V]

warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream

TRADITIONAL CHRISTMAS PUD [V]

with muscovado brandy sauce

ETON MESS [V]

with sugar steeped strawberries, fresh raspberries, meringue, whipped cream and basil sugar

LUNCH
12-4.45pm

THREE COURSES
24.95

DINNER
from 5pm

THREE COURSES
29.95