

STARTERS

ROASTED TOMATO & ROSEMARY SOUP

with a lancashire cheese fritter

MINI BANGERS & MASH

mini cheshire pork sausages with spring onion mash, crispy shallot rings and red wine jus

MULLED BABY PEAR SALAD

with blue cheese bon bons, roasted butternut squash, toasted walnuts and a mulled syrup glaze

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom cream sauce with fresh buttered gnocchi

YAKITORI CHICKEN SKEWER

with sesame and soy tenderstem broccoli, miso dressing, pink pickled ginger and toasted pumpkin seeds

MAINS

ROAST NORFOLK TURKEY

with roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy
+3⁰⁰ SUPPLEMENT

TODAY'S FISH

ask your server about today's dish

SMOKED HADDOCK RISOTTO

locally smoked haddock and sautéed leek risotto with a soft poached free range egg

BLACK PUDDING & CHEDDAR ROLL [v]

crispy filo pastry filled with vegetarian black pudding, sautéed leeks & black bomber cheddar with savoy cabbage, herb buttered new potatoes and a sweet port gravy

APRICOT STUFFED CHICKEN

with toasted pine nuts, confit garlic cream, french beans and salt baked new potatoes

ALBERT'S FISH & CHIPS

sustainably sourced cod fillet in a beer batter served with proper mushy peas and homemade tartare sauce - just ask your server if you'd like some bread & butter

ALSO AVAILABLE WITH BEER BATTERED HALLOUMI
INSTEAD OF COD

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

STONE BAKED PIZZA

choose any from our full selection

2 COURSES - 12⁵⁰

PIZZA

BUFFALO MOZZARELLA & TOMATO

with fresh basil and sun blushed tomatoes

ARTICHOKE, WILD MUSHROOM & ROSEMARY

with garlic butter, porcini mushrooms and roasted shallots

finished with watercress (no tomato)

BLUE CHEESE & PARMA HAM

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

SPICY SAUSAGE

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

HOISIN DUCK

shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)

DESSERTS

TRADITIONAL CHRISTMAS PUD

with muscovado brandy sauce

CHOCOLATE VOLCANO

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

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

LEMON AND ALMOND CHEESECAKE

with crushed meringue and dark chocolate sauce