



Christmas Eve *Dinner Menu*

Roasted Carrot & Harrissa Hummus (V/VG)

Pomegranate, dukkah and flatbread

Cream of Cauliflower & Lancashire Cheese soup (V)

Toasted hazelnuts and chive oil

Gin & Beetroot Cured Salmon

Dill crème fraiche, pickled cucumber and rye crisp

Pressed Ham Hock Terrine

Piccalilli, mustard seed dressing and toasted sourdough

Wild Mushroom & Spinach Tart (V/VG)

Arborio Rice Infused with Roasted Pumpkin and Crispy Sage

Pan Roasted Duck Breast

With Rosemary Jus, Dauphinoise Potatoes, And Winter Greens

Pan-Roasted Sea Bass

Rich Red Wine and Crushed Peppers, Celeriac Purée, And Roasted Root Vegetables

Cider-Braised Pork Belly

With Saffron Beurre Blanc, Crushed New Potatoes, And Wilted Spinach

All the above are served with

*rosemary roast potatoes, honey roasted carrots
parsnips and Brussel sprouts with chestnuts and pancetta*

Warm Treacle Tart

Clotted cream

Baked Vanilla Rice Pudding

Nutmeg and berry compote

Chocolate and Hazelnut Brownie

Salted caramel sauce

Traditional Christmas Pudding

Brandy sauce and vanilla custard

Coffee, Tea & Mince Pies

£49.00

Our kitchen regularly accommodates various allergies and dietary requirements,
please advise a member of staff.