

Christmas Evening Menu

Starters

Homemade soup of the day served with croutons, parsley and a swirl of fresh cream

Scottish smoked salmon served with a light horseradish dressing & seasonal salad leaves

Galia melon dressed with seasonal fruits and a raspberry & ginger coulis

Smooth chicken liver pate enhanced with dry cure bacon, garlic & fresh garden herbs served with stone baked bread & a shallot chutney

Chestnut mushroom & leek pastry tart topped with Garstang blue cheese served with dressed salad leaves

Main Courses

Traditional roast turkey with sage and onion stuffing, apple sauce and pigs in blankets

Mature prime beef slow braised in merlot with root vegetables topped with pastry stars and parsnip crisps

Thyme roasted breast of chicken with cider, bacon & field mushrooms

Seared Scottish salmon fillet with samphire and a white wine & dill velouté

Spiced roasted butternut squash & red peppers served with long grain rice

Mature 8oz prime sirloin served with black peppercorn sauce £4.50 supplement

Prime 7oz fillet of beef served with a stilton & apple sauce £4.95 supplement

Alternatively, either steak can be served with a garnish of roasted tomatoes, sautéed mushrooms & onion rings £2.75

Side Orders

Rocket & parmesan salad £2.75 Mixed leaf salad £2.50

Hand cut chips £2.95 Onion Rings £1.95

Choose from our Selection of Desserts

2 courses £16.95 3 courses £20.95

Coffee & chocolates £2.75