

# Christmas Day

Celebrate Christmas Day in our Brasserie and enjoy 4 Courses for just £55pp.



## Starters

**Lightly Spiced Parsnip Soup (v)(GFO)**  
served with a warm bread roll & butter.

**King Prawn Cocktail (GFO)**  
served with marie rose sauce, lemon wedge & brown bread and butter.

**Beetroot, Watermelon & Feta Salad (v)**

**Parfait of Chicken livers (GFO)**  
served with toasted ciabatta & chutney.

## Mains

**Festive Roast Turkey**  
served with roast potatoes, seasonal vegetables, a pig in blanket, stuffing & gravy.

**Roast Sirloin of Beef**  
in a red wine & thyme sauce, served with roast potatoes, seasonal vegetables & Yorkshire Pudding.

**Paupiette of Lemon Sole**  
served with crab & tarragon mousse, cream sauce finished with crayfish tails.

**Mushroom Bourguignon**  
served with herb dumplings & red wine sauce.

## Desserts

**Traditional Christmas Pudding (v)**  
served with rum sauce.

**Lemon Posset (GFO)**  
served with mixed berry compote.

**Chocolate Crème Brulee**  
served with cinnamon & raisin shortbread.

**Lancashire Cheese Board**  
A selection of cheese & biscuits, served with celery, grapes & chutney.

**Followed by Coffee or Tea**  
served with a Mince pie.

# Festive Menu

From 3<sup>rd</sup> December until 23<sup>rd</sup> December 2018

Available Everyday 12 noon – 9pm (Pre-order only, 24hrs notice)

2 courses £16.95 or 3 courses £19.95.



## Starters

**Leek & Potato Soup (v) (GFO)**  
served with a warm bread roll & butter.

**Traditional Prawn Cocktail (GFO)**  
served with a lemon wedge & brown bread.

**Stilton & Port Mushrooms (GFO)**  
served on a toasted ciabatta.

**Parfait of Chicken livers (GFO)**  
served with chutney, dressed salad & toast.

## Mains

**Festive Roast Turkey**  
served with roast potatoes, seasonal vegetables, a pig in blanket, stuffing & gravy.

**Supreme of Salmon (GFO)**  
served with new potatoes, steamed broccoli & a creamy lemon & dill sauce.

**Grilled Pork Loin Steak**  
served with roast potatoes, seasonal vegetables & chasseur sauce.

**Goats Cheese Tart (v)**  
served with new potatoes, dressed rocket & red onion marmalade.

## Desserts

**Traditional Christmas Pudding (v)**  
served with rum sauce.

**Lemon Posset (GFO)**  
served with mixed berry compote.

**Individual Chocolate Tart**  
served with vanilla ice cream.

**Sticky Toffee Pudding**  
served with vanilla ice cream & butterscotch sauce



# Christmas Day

Celebrate Christmas Day in our Bay Suite from just £35pp.

## Starters

### **Lightly Spiced Parsnip Soup (v) (GFO)**

served with a warm bread roll & butter.

### **Traditional Prawn Cocktail (GFO)**

served with a lemon wedge & brown bread.

### **Parfait of Chicken livers (GFO)**

served with toasted ciabatta & chutney.

## Mains

A choice of

**Roast Turkey or Roast Beef**  
served from our carvery, choose from roast & new potatoes, seasonal vegetables, pigs in blankets, Yorkshire puddings, stuffing & gravy.

Or

**Mushroom Bourguignon (v)**  
served with herb dumplings & red wine sauce.



## Desserts

### **Traditional Christmas Pudding (v)**

served with rum sauce.

### **Chocolate Crème Brulee**

served with cinnamon & raisin shortbread.

### **Vanilla Cheesecake (GFO)**

infused with mulled wine & mixed berry compote.

