

Christmas Day Luncheon

3 PM

£75 per adult **A** £37.50 - 12 years and under

Our Luxury Christmas Day five-course festive lunch crafted by our team. Arrive at 2.45pm and let us take care of the rest. All you need to do is sit, eat and make happy memories. Bar until 5.30pm, doors close at 6pm.

Canapés on Arrival



Spiced Parsnip & Chestnut Soup **V**

Vegetable Crisps, Salted Croutons, Baked Roll & Butter

Starters

Smoked Mackerel

& Pink Peppercorn Paté

Toasted Rye Bread, Shrimp & Lemon Salad, Horseradish Crème Fraiche

Duck, Chicken Liver

& Chorizo Parfait

Toasted Ciabatta Croutes, Apple & Mulled Cranberry Chutney

Twice Baked Cheddar Cheese Soufflé **V**

Leek & Goosnargh Gin Cream

Ham Hock & Pea Crouquettes

Pea Shoot Salad & Piccalilli

Mains

Succulent Breast

of Oven Roasted Turkey

Sage & Lemon Stuffing, Pigs in Blankets, Garlic & Thyme Roasted Potatoes, Honey Glazed Parsnips, Sprouts, Butter Carrots, Pan Gravy

Tender Saddle of Lamb

Apricot Forcemeat Stuffing, Rosti Potato, French Beans, Minted Pea Puree, Rosemary & Mint Gravy

Slow Cooked Shin of British Beef

Gratin Potato, Sticky Onions, Honey Roasted Winter Roots, Merlot & Thyme Jus

Pan Fried Fillet of Halibut

Lobster & Champagne Cream Sauce, Herb Crusted Parisian Potatoes, Wilted Greens

Desserts

Traditional Christmas Pudding

Cognac & Vanilla Bean Custard

Rich Lemon Tart

Clotted Cream

Dewlay's Tasting Cheeseboard

Garstang Blue, Tasty & Creamy Lancashire, Smoked Lancashire, Biscuits, Chutney, Butter, Celery & Grapes

Double Chocolate Mousse

Brandy Snap Basket, Wallings Coconut Ice Cream

Petit Fours

Truffles in a treat box to take home



...For more vegan or vegetarian options please see our menu online

Please speak to the management team now to book...

£10 deposit required per person upon booking

Full payment and pre-order due six weeks prior to the event