



## **CHRISTMAS SEASONAL LUNCH & DINNER MENU**

27<sup>th</sup> November - 22<sup>nd</sup> December

### **ORGANIC SOURDOUGH BREAD**

Whey butter, black pea hummus, parsley pesto

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### **TREACLE SALMON**

Hot bay shrimp crumpets, pickled yellow beets, fennel dressing

### **ENGLISH ONION SOUP**

Miso, coconut, sesame croutons

### **KING SCALLOP \***

Steamed with ginger and salsify, fermented black rice, nutritional yeast sauce

### **RED LEG PARTRIDGE**

Wrapped in rough puff pastry, leg meat confit, Brussels sprouts, lemon thyme gravy

### **STICHELTON \***

Stem ginger, homemade Christmas scones

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### **TUMACO LUKER 85% DARK CHOCOLATE POT\***

Salted caramel, sour cherries

### **CHRISTMAS PUDDING SOUFFLÉ**

Sweet woodruff ice cream, pickled damsons

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### **MINCE PIES**

**5 COURSES £49 or 8 COURSES £79\***

Plant-based and fish alternatives are available



*Christmas*  
AT THE  
**THREE  
FISHES**  
MITTON

## **CHRISTMAS EVE**

24<sup>th</sup> December

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Joseph Perrier Champagne and festive snacks on arrival

(non-alcoholic drink and plant-based snacks available)

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### **ORGANIC SOURDOUGH BREAD**

Whey butter, black pea hummus, parsley pesto

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### **WHITE BEETROOT**

Soup, pickled beets, smiji mushrooms, smoked salted croûtons

### **LANGOUSTINE \***

Perigord Truffle, Charcoal roast Jerusalem artichoke, purée, wafers, shellfish foam

### **VENISON**

Wrapped in butter puff pastry, mushrooms, spinach, mushroom ketchup

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### **APPLE \***

Crispin apple tart, macadamia nut caramel

### **ICED VALRHONA CHOCOLATE PUDDING**

Sour cranberries, smoked caramel, hazelnut ice cream

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### **MINCE PIES**

Brandy cream

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**LUNCH - 4 COURSES £59 or 6 COURSES £89\***

**DINNER – 6 COURSES £89\***

Plant-based and fish alternatives are available



## CHRISTMAS DAY

25<sup>th</sup> December

12:00pm for 12:30 sit

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### HEIDSIECK BLANC DE BLANCS CHAMPAGNE

CHRISTMAS SNACKS

### FESTIVE BREADS

Whey butter, black pea hummus, parsley pesto

### CORNISH COCK CRAB

Brown meat pâté, English mustard mayonnaise, winter garden herbs

### BAKED POTATO SOUP

Oscietra caviar, confit onions, charcoal oil, fennel pollen

### HERB-FED FREE RANGE BRONZE TURKEY

Festive trimmings, gravy, roast goose fat potatoes, glazed shallots, seasonal vegetables

### TRADITIONAL CHRISTMAS PUDDING

A recipe from bygone times, mixed with a tipsy sauce

### BRITISH CHEESES

from The Courtyard Dairy, black grapes, biscuits, fireside chutney

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### MINCE PIES AND CHOCOLATE TRUFFLES

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**£220**

Plant-based and fish alternatives are available



## **BOXING DAY**

26<sup>th</sup> December

12:00pm -4:00pm

**1/2 DOZEN (6) LOUËT-FEISSER OYSTERS £28 as an extra course**

Shallot house dressing, organic sourdough bread, whey butter

### **FESTIVE TREATS ON ARRIVAL**

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#### **OCTOPUS**

Served warm with potato salad, shallots and sorrel, olive and lemon dressing

#### **WHITE LEEK**

And Perigord truffle soup, tiny stuffed pasta moons

#### **GAME TERRINE**

Pressed with smoked duck liver pâté and pistachio, madeira jelly, brioche roll

#### **LANCASHIRE CHEESE SOUFFLÉ**

Tomato relish, lambs' lettuce, cheese foam

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#### **DEXTER BEEF RIBEYE**

Roasting juices, Yorkshire pudding, beef fat roast potatoes, seasonal vegetables

#### **RED LEG PARTRIDGE**

Wrapped in rough puff pastry, leg meat confit, Brussels sprouts, lemon thyme gravy, seasonal vegetables

#### **HALIBUT FILLET**

Toasted button onions, bay shrimps, sea lettuce, spiced coconut sauce, seasonal vegetables

#### **BBQ HEN OF THE WOODS**

Mushroom, fruity spiced black rice, miso and Champagne sauce, seasonal vegetables

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#### **PASSION FRUIT**

Panna cotta, salted caramel, raspberries

#### **APPLE**

Crumble soufflé, Lancashire cheese ice cream, apple compôte

#### **VALRHONA CHOCOLATE**

Melting chocolate fondant, white chocolate sauce, whipped cream

#### **BRITISH CHEESES (£12.00pp as an extra course)**

from The Courtyard Dairy, black grapes, biscuits, fireside chutney

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#### **ECCLES CAKES**

**£65**

Plant-based and fish alternatives are available



Christmas  
AT THE  
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FISHES**  
MITTON

## **NIGEL'S FAVOURITES**

*My favourite dishes from some great chefs around the world*

Friday 27<sup>th</sup> December

LUNCH 12.00pm arrival for 12.30 sit

DINNER 7.00pm arrival for 7.30 sit

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Glass of Wiston English sparkling wine and festive snacks on arrival

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### **ORGANIC SOURDOUGH BREAD**

Whey butter, black pea hummus and parsley pesto

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### **SMOKED LOBSTER – ANDREW FAIRLIE**

A delicate dish of smoked lobster served in the shell

### **POTATO – KIRK HAWORTH**

Potato waffles, artichoke purée, black Perigord truffles

### **HOT AND SOUR SOUP – NIGEL HAWORTH**

A real favourite of mine, just special

### **WAGYU BEEF – TOM PARKER**

Mytaki mushroom, mushroom ketchup

### **PISTACHIO SOUFFLÉ – PIERRE KOFFMAN**

Chocolate ice cream

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### **CHOCOLATES AND ECCLES CAKES**

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**£89**

Plant-based and fish alternatives are available



## NIGEL'S ITALIAN TOUR: FINAL LEG OF 2024

Saturday 28th December

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Prosecco on arrival

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**SNACKS**

Arancini rice balls, charcuterie platter, house pickles and focaccia bread

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**TUSCANY**

**RIBOLLITA**

Rustic cannellini bean and bread soup

**PIEDMONT**

**SCALLOPS**

Lemon risotto, basil, virgin olive oil

**ROME**

**PUNTERELLA**

Salad with anchovies and parsley

**LOMBARDY**

**VEAL SALTIMBOCCA**

Buttered spinach, polenta, sage

**VENETO**

**TIRAMISU**

The classic Italian desert, coffee, mascarpone, meringue, chocolate and much more

**ESPRESSO & BISCOTTI**

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**LUNCH £69 DINNER £79**

Plant-based and fish alternatives are available



## JAZZ & BLUES BRUNCH

29<sup>th</sup> December

12.00 noon -4.00pm

1/2 DOZEN (6) LOUËT-FEISSER OYSTERS £28 AS AN EXTRA COURSE

Shallot house dressing, organic sourdough bread, whey butter

**HOT SAUSAGE ROLLS ON ARRIVAL**

**ORGANIC SOURDOUGH BREAD**

Whey butter

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**KEDGEREE**

Curried smoked haddock risotto, poached egg

**PUMPKIN (PB)**

And ginger soup, hot buttered crumpets

**CORNFED CHICKEN**

Caesar salad, parmesan, bacon and croutons, Caesar dressing

**SHRIMPS**

Hot shrimps, avocado spicy coriander mayo, winter leaves, croutes

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**SHORT RIB OF BEEF**

Smoked bacon, hash browns, spinach, seasonal vegetables

**JAMBALAYA**

A Cajun dish, Meat and Fish, chorizo and shellfish, tomatoes, saffron rice and vegetables, black garlic mayo

**BBQ PORK RIBS**

Jacket potato, crème fraîche, spicy black peas, seasonal vegetables

**PORTOBELLO MUSHROOMS (PB)**

Roasted red peppers, confit onions, white bean cappuccino, seasonal vegetables

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**KEY LIME PIE**

Lime sorbet, crème fraîche

**VANILLA CRÈME BRÛLÉE**

Classic burnt English custard, brandied black grapes

**SUGARED CINAMON DOUGHNUTS**

Pistachio, chocolate sauce

**GORGONZOLA**

Black Perigord truffles, house honey

**KATH'S CHOCOLATE BROWNIE**

**£65**

Plant-based and fish alternatives are available



## NEW YEAR'S EVE

31<sup>st</sup> December

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Joseph Perrier Champagne on arrival

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New Year's snacks

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### **BLUE LOBSTER**

Oscietra caviar, sauce mousseline, Oxalis

### **PUMPKIN RISOTTO**

Seeds and oil

### **RIBEYE OF VEAL**

Truffle sauce, BBQ Hen of the Woods, buttery mash, spinach

### **RASPBERRIES**

Iced white chocolate, granita, jelly, macadamia, Champagne sabayon

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### **ECCLES CAKES AND CHOCOLATES**

Saxophone at Midnight

**LUNCH £89 DINNER £99**

Plant-based and fish alternatives are available