

CHRISTMAS EVE LUNCH

Bread
Our in house made Sourdough country bread with organic British flour & butter

3 courses £65

Starters

Whipped Lancaster mushrooms & lemon parfait
Mushroom and parsley ceviche (D, GF)
Truffled game broth
Herb dumplings (GF, DF)
Manx queenie scallops
Fennel, parsley & lemon butter (GF,D, shellfish)
Warm smoked mackerel, toasted almonds
Celeriac & apple cream (GF, D, NUTS)

Mains

Cod loin, Champagne butter sauce
Seaweed potatoes or our fries, confit fennel (D,GF)
Local estate 5 spice roast duck breast served pink, leg spring roll, orange sauce
Seasonal Tarleton greens, creamed mash or our fries (D,G)
Creamed potato & Lancashire cheese pie in our light rough puff pastry
Our fries and seasonal vegetables, cheese sauce (D, G)
Braised local estate shot venison, bacon, mushrooms & red wine in our pork fat pastry crust pie
Our fries or creamed mash, seasonal vegetables, its' gravy (D,G)
Charcoal grilled whole wild Whitby turbot, Champagne sauce
Seaweed potatoes or our fries, confit fennel (D, GF) +£15

Afters

70% Valrhona chocolate cherry yule log
Cherry cream with our special cherry liqueur (D, G)
Kathy's Christmas Wet Nelly
Spiced custard (G, D)
Citrus Pavlova with new season lemons, oranges & lime
Orange sabayon (GF,D)
Courtyard Dairy curated Cheese plate
Our crackers and oat biscuits, our fruitcake, fruits, crab apple jelly +£8 (D,GF)

4 courses £65 per person
Kindly note we will request a deposit to confirm your booking