CHRISTMAS EVE SUPPER

Pre dinner snack

Bread

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

Starters

Celeriac & apple cream
Toasted almonds, chestnut & truffle (D, GF)
Langoustine & Manx Queenie scallops
Buttered Langoustine bisque sauce (G, D)
Wild Bowland venison tartar Lebanese Nayeh style
With all it's trimmings (GF, DF)
Warm smoked mackerel, toasted almonds
Celeriac & apple cream (GF, D, NUTS)

Mains

Charcoal grilled wild line caught halibut / brill or turbot fillet (available seasonal premium fish)
Champagne butter & truffle sauce, confit fennel, seaweed potatoes or our fries (D,GF)
Roasted Local estate duck breast served pink, confit leg dumpling, orange sauce
Seasonal Tarleton greens, creamed mash or our fries (D,G)
Charcoal grilled 40 day aged Bowland beef rump served MR, truffled red wine sauce
Truffled mash or our fries, seasonal greens
Braised Local estate shot venison, bacon, mushrooms & red wine in our pork fat pastry crust pie
Our fries or creamed mash, seasonal vegetables, its' truffled gravy (D,G)
Vegetarian option available on prior request only

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 (D, GF)

Sweetmeat

6 courses £85 per person
Kindly note we will request a deposit to confirm your booking