New Year's Eve Lunch

Bread

Our in house made Sourdough country bread with organic British flour & Lancaster rapeseed oil or butter £8

Starters

Celeriac & apple cream
Toasted almonds, chestnut (D, GF)
Fresh picked Whitby crab
Buttered crab bisque (G, D) +£5
Game livers & cognac parfait
Dressed salad, (GF, DF)
Warm smoked mackerel, toasted almonds
Celeriac & apple cream (GF, D, NUTS)

Mains

Seasonal white fish fillet (Cod, brill or halibut) Champagne butter sauce
Seasonal garnish, our fries or creamed mash (DF,GF)
Charcoal grilled 40 day aged rump of Bowland beef served MR, Bordelaise sauce
Mushroom ketchup, greens and our creamed mash or fries (D,GF) +£6 +truffle £8
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 wild Morecambe Bay turbot tranche, Champagne sauce
Our fries or creamed mash (D, GF) +£15

Afters

70% Valrhona Chocolate parfait
Chestnut cream, caramelised chocolate chestnut crumble (GF, D)
Bowland apple strudel in our all butter flaky pastry
Chantilly cream or spiced custard (G, D)
Citrus Pavlova with new season orange jelly & lemon curd
Vanilla Chantilly (GF, D)
Courtyard Dairy curated Cheese plate
Our crackers and oat biscuits, our fruitcake, fruits, crab apple jelly +£8 (D,GF)

Please note we will require a deposit to confirm the booking