



# Christmas Day

Enjoy Champagne and canapés on arrival in the Salt Bar and then start your Christmas Day feast with homemade bread and butter, followed by your choice of starter and main course. Enjoy a refreshing palette-cleansing sorbet course, before an indulgent dessert, followed by coffee & petit fours.

**£120 per person**

## Starters

Mrs Kirkham's Lancashire Cheese and  
Lyonnaise Onion Tart  
Waldorf Garnish (v)

Oak Smoked Salmon Terrine  
Anchovy and Lemon Butter, Beetroot and  
Apple Purée, Rye Toast

Ballotine of Confit Rabbit,  
Ham Hock and Potato  
Piccalilli Vegetables and Artichoke Crisps

Heritage Beetroot Risotto  
Whipped Goat's Cheese, Fennel Salad and  
Crispy Wild Rice (v)

## Mains

Butter-Roasted, Free-Range  
Turkey Crown

Duck Fat Roast Potatoes, Bacon Wrapped  
Chipolatas, Cranberry Stuffing, Roasted Root  
Vegetables and Roast Gravy

Escalope of Cornish Turbot  
King Prawn En Papillote,  
Glazed Potatoes, Lime Leaf  
Velouté

Slow-Cooked, Dry-Aged Roast  
Sirloin of Beef

Duck Fat Roast Potatoes, Stuffed  
Yorkshire Pudding, Seasonal Vegetables and  
Roast Gravy

Spinach, Feta and Roasted  
Butternut Wellington  
Pan-fried Wild Mushrooms,  
Truffle and Honey Dressing (vo)

## Desserts

Traditional Steamed Christmas Pudding  
Brandy Sauce and Vanilla Custard

Dark Chocolate Tart  
Amaretto Cream and Toasted Almonds

Natural Yoghurt Panna Cotta  
Pineapple Salsa, Pineapple Sorbet and Sesame Tuille

Mature Colston Bassett Stilton  
Winter Fruit Chutney, Sourdough Crackers

**Call us on 01590 677123 to book.**

£60pp non-refundable deposit required at the time of booking.  
Balance due 5th December, along with menu choices.  
Please advise any special dietary requirements as soon as possible.  
Terms and Conditions apply.

