

Christmas Eve Menu and Boxing Day Menu

All tables must pre order a week in advance

Please advise of any dietary requirements

Starters

Prawn, Pea and Spinach Risotto, Poached Hen's Egg, Crispy Rocket, Lemon Oil

Root Vegetable and Lentil Soup, Warm Local Bloomer Bread, Salted Butter (V)

Chicken Liver and Brandy Parfait, Parsley Butter, Mulled Chutney, Toasted Granary Bloomer

Cricketers Home Cooked Nachos, Salsa, Jalapenos, Cheese and Sour Cream (V)

Lager Battered Haddock Goujons, Aoili, Dressed Rocket Salad

Panko Breaded Brie, Scorched Cranberries, Cranberry Reduction, Toasted Pumpkin Seeds, Baby Herbs (V)

Aromatic Vegetable Spring Roll, Miso, Ginger and Chilli Dipping Sauce, Asian Salad (vegan)

Tempura Battered Chicken Goujons, Hot and Sour Reduction, Dressed Leaf Salad

Spiced Cauliflower Bhaji, Mint and Cucumber Soya Yoghurt Raita, Mixed Leaf Salad (Vegan)

Mains

Roasted Goosnargh Turkey Breast, Pigs in Blankets, Sage, Onion and Cranberry Stuffing, Goose Fat Roast Potatoes, Honey and Rosemary Roasted Root Vegetables and Sprouts, Pan Gravy

Confit Lamb Shoulder, Rosemary Creamed Potatoes, Cauliflower Puree, Buttered Spinach, Glazed Carrots, Port Wine Jus

Pan Roasted Chicken Supreme, Carrot Puree, Confit Garlic Fondant Potato, Sauteed Winter Greens, White Wine and Tarragon Cream Sauce

Roasted Hake Fillet, Spiced Fishcake, Creamed Leeks and Mussels, White Wine Sauce, Baby Herbs

Scott's of Ormskirk 28 Day Matured 8oz Rib Eye Steak, Thyme and Garlic Mushroom, Roasted Tomato, Hand Cut Chips, Pepper or Diane Sauce (£4 supplement)

Pan Seared Lambs Liver, Bubble and Squeak Creamed Potatoes, Red Onion and Smoked Bacon Gravy, Parsnip Crisps

Chickpea, Puy Lentil, Spinach and Coconut Curry, Braised Rice (vegan) (add King Prawns or Chicken for £3)

Beer Battered Haddock, Twice Cooked Hand Cut Chips, Mushy Peas, Tartar Sauce

Steak Burger; 6oz Steak Burger, Lettuce, Tomato, Dill Pickle, Brioche Bun, Lager Battered Onion Rings, Hand Cut Chips

Clarkson's Dry Cured Gammon, Roasted Tomato and Pineapple, Fried Egg, Seasonal Vegetable, Hand Cut Chips



Dessert

Sticky Toffee Pudding, Salted Butterscotch Sauce, Mrs Dowson's Vanilla Ice Cream

Mulled Wine Trifle; Marinated Berries, Mulled Wine Soaked Sponge Biscuits, English Custard, Winter Berry Jelly, Fresh Cream

Fruit Sorbet, Fresh Berries, Mint (vegan)

Chococlave Brownie, Chocolate and Hazelnut Soil, Winter Berry Sauce, Vanilla Ice Cream

Stewed Apple and Berry Peanut Butter Crumble, Vanilla Soya Yoghurt (vegan)- (if not vegan why not try with Ice Cream?)

Selection of English and French Cheese, Biscuits, Chutney, Grapes and Celery (£2 supplement)

2 course £22 3 Course £26

