

SEASONAL MENU 2017

AVAILABLE FROM 1ST - 26TH DECEMBER
BOOKINGS NOW BEING TAKEN

Honey Roasted Pumpkin Soup
with crème fraiche, sage,
lemon & pumpkin seed pesto

Twice Baked Goats Cheese Soufflé
with date & fig chutney & watercress salad

Ham Hock Fritter
deep fried in a light batter, served
on mustard dressed leaves & piccalilli

Black Pudding and Wensleydale salad
with crispy bacon, sun blushed tomatoes
& croutons



Turkey Escalope
filled with sausage and herb stuffing and
wrapped in parma ham with
potato bon-bons, market vegetables
and rich pan gravy

Braised Blade of Beef
with bubble & squeak, forestiere sauce,
& market vegetables

Pan Roasted Salmon Fillet
on spiced cabbage with ginger & teriyaki sauce
& roast potatoes

Baked Aubergine
filled with lentils, vegetables & mushrooms,
topped with Lancashire crumbly cheese,
bubble & squeak & parsley cream



Traditional Christmas Pudding
with brandy sauce or cream

Dark Chocolate Torte
with rum truffle, coffee cream & brandy snap

Blackberry & Pear Crumble

Festive Cheese Plate
with water biscuits, grapes & festive chutney



Coffee and Mince Pies

Lunch (until 4pm)
3 courses £22.75 - 2 courses £17.75
Dinner
3 courses £25.75 - 2 courses £20.75

CHRISTMAS DAY MENU 2017

Canapés and Bucks Fizz



Wild Mushroom & Sweet Sherry Velouté
with cepe essence & chive straws



Festive Seafood Salad
Hand picked crab, prawns, crayfish,
seared scallop & tempura prawn
with classic cocktail sauce and babygem salad

Duck Liver Parfait with poached pear,
red onion confit & melba toast



Hand Carved Turkey
with Chestnut & Cranberry Stuffing,
sausage wrapped in bacon,
goose fat roasted potatoes,
creamy mash, honey roasted parsnips
and baby carrots with a rich pan gravy.

Beef Fillet Tournedos
served with oxtail ravioli, baby carrots,
broccoli subrique, parisian potatoes,
oyster mushroom & a port and truffle jus

Roast Hake Fillet
on saffron potatoes with spinach, asparagus,
smoked haddock scotch egg,
& crayfish thermidor



Craven Heifer's Christmas Pudding
with brandy sauce & clotted cream

Dark Chocolate Torte
with rum truffle coffee cream & brandy snap

Chilled Lemon Tart
lemon posset, brandy snap & raspberries

Festive Cheese Plate
with fruit cake, apple chutney
& water biscuits



Coffee & Mince Pies

£74.95 per Adult £30.95 per child
Bar closes at 6 pm