



CHRISTMAS PARTY NIGHT MENU

Butternut Squash Soup
sage butter (v) (g)

Pressed Smoked Ham Terrine
piccalilli, toasted brioche

Port of Lancaster Smoked Salmon
caper dressing, rye bread

Roast Parsnip and Chestnut Tart
hazelnut and pomegranate salad (v)

Cumbrian Turkey Parcel
stuffed with cranberry and chestnut,
fondant potato, roasted root vegetables and a turkey jus

Baked Cod
lemon crushed potatoes, braised baby gem, honey roasted carrots, butter sauce (g)

Slow Cooked Blade of Beef
dauphinoise potatoes, root vegetables, red wine jus (g)

Cranberry and Pine Nut Quinoa
spinach, braised baby gem, beetroot, parsley, lemon dressing (v) (g)

Traditional Christmas Pudding
with brandy sauce

Sticky Toffee Pudding
butterscotch sauce and vanilla ice cream (g)

Salted Caramel and Pecan Cheesecake
maple syrup and banana cream

Black Forest Torte
cherry gel, mixed berry compote

(v) vegetarian
(g) gluten free