



# CHRISTMAS DAY

## TO START

### **Pastrami-Cured Salmon**

house cured salmon, fennel marmalade, orange dressing, sourdough croutes

### **Mrs Kirkham's Lancashire Cheese Souffle**

mustard white wine sauce, chive

### **Beetroot Salad**

whipped feta, mulled wine, braised beetroot, pickled baby beets, heather honey & blackcurrant glaze

### **Parsnip & Nutmeg Soup**

white onion, buttered leeks, parsnip crisps

## MAINS

### **Duo of Holt's Lamb**

minted pea & potato cake, braised red cabbage, smoked garlic swede, lamb gravy

### **Butter & Thyme Slow Roast Turkey Breast**

pulled turkey leg, stuffing ball, maple pigs in blankets, rosemary roasties, stockpot carrot, rich gravy

### **Pan Roast Hake**

champagne veloute, fondant potato, sprout tops, crispy oyster beignet

### **Salt Baked Celeriac & Wild Mushroom Pithivier**

truffle potato puree, cavlo nero, red wine sauce

## TO FINISH

### **6-Month Aged Christmas Pudding**

brandy & vanilla custard

### **Black Forrest Trifle**

dark chocolate sponge soaked in kirsch liqueur, cherry gel, vanilla bean custard, whipped mascapone, sour cherry compote, micro mint

### **Warm Caramel Tart**

rich caramel centre, clotted cream

### **Clementine & White Chocolate Cheesecake**

mulled berry compote, gingerbread crumb



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|--------|------|
| ADULTS | KIDS |
| £120   | £65  |

