



December Set Menu  
30<sup>th</sup> November – 23<sup>rd</sup> December

*Available Thursday – Saturday lunch, Weds-Fri evening: for bookings of 6 or more*  
**Pre-order required for groups of 10+**

Smoked salmon, pickled cucumber & crème fraiche (gf)

Parsnip & roast garlic soup, chestnuts (v)(gf\*)

Game terrine, pickled walnut mayonnaise, cranberry sauce (gf\*)

Pickled beets, yogurt tahini, pomegranate molasses (v)

Slow cooked duck legs, walnut mashed potato, boozy prunes, port sauce (gf)

Roast chicken, haggis, mashed potato, malt whisky and grain mustard sauce (gf\*)

Cod fillet, baked potatoes, cabbage & bacon, cider & mussel cream sauce (gf)

Spiced roast carrot, spelt risotto, merlot dressing (v)

Chocolate delice, caramel ice cream (v)(gf)

Mulled pear, Christmas pudding ice cream (v)(gf\*)

Christmas Pudding, brandy sauce (v)

Lancashire Cheese & Biscuits (v)

Tea, Coffee & Sweet Treats

*Christmas Crackers*

2 courses £32.00

3 courses £39.00

