

FESTIVE LUNCH MENU

2 COURSES £25 | 3 COURSES £30

Available 7 days a week from 12:30pm – 4pm

STARTERS

WHITE ONION AND CELERY SOUP
Toasted Pumpkin Seeds and Homemade Bread and Butter (V)

LANCASHIRE CHEESE AND RED ONION TART
Served with a Rich Tomato Sauce (V)

CHICKEN LIVER PARFAIT
Hotel Spiced Plum Chutney and Toasted Brioche

MAIN COURSE

ROAST BREAST OF TURKEY
Roast Potatoes, Sage and Onion Stuffing, Button Sprouts and Confit Carrots

PAN FRIED SEA BREAM FILLET
Champ Mashed Potatoes, Green Beans, and Chive Butter Sauce

BRIE AND BROCCOLI WELLINGTON
Creamed Leeks and Confit Tomatoes (V)

DESSERTS

CHRISTMAS PUDDING
With Brandy Sauce (V)

GLAZED LEMON TART
Clotted Cream, and Wild Berry Coulis (V)

STICKY TOFFEE PUDDING
With Vanilla Ice Cream (V)

COFFEE AND MINCE PIES
All dietary and allergen information available on request