



Christmas Lunch Menu

Homemade cream of vegetable soup
served with a freshly baked roll
Melon fan with fresh fruit and sorbet
Pan-fried garlic mushrooms, finished with grilled cheese
Chefs own chicken liver pate with cranberry chutney

Roast Fylde turkey with all the traditional trimmings
Baked sea bass with a lemon and parsley butter
Slow cooked loin of pork with a cider and apple sauce
Roasted red pepper stuffed with
spicy couscous and feta cheese

Christmas plum pudding
served with lashings of brandy sauce
Vanilla ice-cream balls,
amaretto biscuits and hot chocolate sauce
Raspberry crème brûlée
Honeycomb cheese cake and toffee crunch ice cream

Coffee and warm mince pies

£18.95

Regional Cheese Plate Supplement £2
or as an Extra Course £4.95

