



PENNINE SUITE CHRISTMAS DAY LUNCH

STARTERS

Pressing of Ham Hock & Peas

Golden Beetroot Piccalilli, Toasted Croutes

Thai Fishcakes

Pickled Cucumber, Sweet Chilli Sauce

Trio of Melon VE GF

Soft Fruits, Mango Sorbet, Exotic Fruit Dressing

Warm Goat's Cheese V

Petit Salad, Aged Balsamic, Candied Walnuts

INTERMEDIATE

Leek & Potato Soup V

Lancashire Cheese Croute, Truffle Oil

MAIN COURSES

Traditional Roast Norfolk Turkey

Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables, Pan Gravy

Bowland Sirloin of Beef Wellington

Filled with Pate & Wild Mushrooms, Wrapped in Pastry, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Pan Fried Fillet of Scottish Salmon

Smoked Fish & Herb Potato Cake, Winter Vegetables, Salsa Verde Cream

Roasted Butternut Squash, Cumin & Lentil Wellington VE

Tomato, Chickpea & Spinach Ragu

DESSERTS

Orange & Cranberry Cheesecake V

Spiced Winter Berries & Cranberries

Dark Chocolate Tart V

Macerated Cherries, Chantilly Cream

Traditional Christmas Pudding V

Brandy Sauce

Gingerbread Crème Brûlée V

Honeycomb, Homemade Shortbread

TO FINISH

Tea or Coffee & Warm Mince Pie, Brandy Butter £3.95 per person

Children served half portions of the above

V = Vegetarian VE = Vegan GF = Gluten Free

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

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