



# FAMILY CHRISTMAS DAY MENU

## PENNINE SUITE

### STARTERS

#### Chicken & Ham Hock Terrine GFA

Pickled Vegetables, Carrot Puree, Toasted Garlic & Herb Croutes

#### Cod & Parsley Fishcakes

Gribiche Sauce, Crispy Capers

#### Beetroot & Goat's Cheese Tarte Tatin V

Red Onion Marmalade, Candied Walnuts, Rocket Salad

#### Chestnut and Wild Mushroom Bon Bons VE GFA

Cherry Gel, Crispy Spinach

### INTERMEDIARY

#### French Onion Soup V VeA GFA

Lancashire Cheese Croute, Truffle Oil

### MAIN COURSES

#### Traditional Roast Norfolk Turkey GFA

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 Cod GF

Saffron Potatoes, Samphire, Chargrilled Celeriac, Salsa Verde Cream

#### Stuffed Butternut Squash with Quinoa, Kale and Cranberries VE GFA

Spinach & Lentil Ragu, Curried Pumpkin Seeds

### DESSERTS

#### Mince Pie Cheesecake V

Spiced Winter Berries & Cranberries

#### Belgian Dark Chocolate Torte V GFA

Orange Compote, Baileys Chantilly

#### Vanilla Poached Pear VE GF

Chocolate & Almond Sauce, Pistachio Crumb

#### Traditional Christmas Pudding V GFA

Brandy Sauce

### TO FINISH

#### Freshly Brewed Coffee or Tea

V = Vegetarian VE = Vegan VeA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

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%.

A MEMBER OF THE EMERSON GROUP