

#### **Ham Hock Terrine**

Homemade Piccalilli, Toasted Sourdough & Baby Leaf

# **Leek & Potato Soup**

Toasted Croutons, Chives & Warm Artisan Bread

## Salmon & Prawn Tian

Crushed Avocado, Dill Creme Fraiche & Fine Herbs

#### **Goats Cheese 'Bon Bon'**

Beetroot & Tomato Chutney & Candied Walnuts

# **Baked Breast of Chicken**

Wild Mushroom Forestiere Sauce

## Slow Cooked Beef Silverside

Baby Onion Gravy & Yorkshire Pudding

## **Baked Seabass Fillet**

Crushed Potatoes & Tarragon Cream Sauce

#### **Baked Peppers**

Filled with Wild Mushroom Risotto, Finished with Parmesan & Pesto Dressing

All Main Courses are Served with Honey Roast Carrots, Parsnips, Buttered Greens & Roasted Potatoes

# **Homemade Christmas Pudding**

Brandy Anglaise Sauce

# **Rich Chocolate Cup**

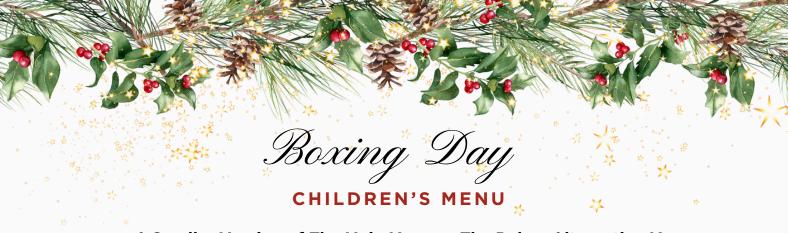
Raspberry & White Chocolate Parfait, Baileys Cream & Brandy Snap

## **Baked Vanilla Cheesecake**

**Blackcurrant Compote** 

# **Lancashire Cheese & Biscuits**

Celery, Grapes & Chutney



# A Smaller Version of The Main Menu or The Below Alternative Menu

# **Seasonal Melon**

Grapes & Kiwi

## **Homemade Chicken Liver Pate**

Toasted Croutons, Chives & Warm Artisan Bread

## **Classic Prawn Cocktail**

Marie Rose Sauce

# **Oven Roast Turkey Breast**

Chestnut & Leek Sausage Stuffing & Pancetta Wrapped Chipolata

# **Mini Fish & Hand Cut Chips**

Garden Peas

## Sausage & Mash

Carrots, Garden Peas & Gravy

## **Penne Pasta**

Tomato & Cheese Sauce

# **Chocolate Brownie**

Vanilla Ice Cream

# **Jam Sponge Pudding**

Vanilla Custard

# **Vanilla Yoghurt**

Poached Red Berries

## Fresh Fruit Salad

Cream or Ice Cream & Strawberry Jelly