

DINNER

£17.95 – 2 courses

£20.95 – 3 courses

Starters

Celeriac, parsnip and apple soup – crème fraiche

Home – cured dill and peppercorn Scottish smoked salmon, beetroot, fennel and horseradish cream

Clementine, gorgonzola, fig and watercress salad, saffron dressing

Finest sliced prosciutto, watermelon and marinated goats cheese, Sicilian dressing

Crispy smoked chicken and sun-dried tomato risotto cake, rocket & aioli

Grilled Portobello mushrooms, toasted sourdough, roast garlic and parmesan cream

Main Courses

Roasted breast of local turkey, Tuscan sausage wrapped in pancetta, sweet onion and thyme stuffing, marsala jus

Poached fillet of salmon, langoustine fritter, whisky & dill veloutata

Pot roast chicken breast “piedmontese”, fresh herbs

Grilled medallions of Lancashire lamb rump, crushed root vegetables, honey jus, mint pesto

Fresh Pappardelle with slices of roast local duck breast, forest mushroom, shallot & Barolo ragu

Any Pizza from the menu

All meals served with seasonal buttered vegetables and herb roasted potatoes

Desserts

Pannacotta

Tiramisu

Christmas Pudding