

FESTIVE MENU

24TH NOVEMBER - 23RD DECEMBER, MONDAY - FRIDAY

TWO COURSE LUNCH: £19.50 PER PERSON

THREE COURSE LUNCH: £24.50 PER PERSON

THREE COURSE DINNER: £28.50 PER PERSON

STARTERS

CRAB & BRANDY BISQUE [GFA]

Gruyère croûtes

HAM HOCK TERRINE

Toasted sourdough and pickles

SALT-BAKED BEETROOT [GF] [VE]

Roast artichokes, rocket, maple syrup & pumpkin seed dressing

DEEP FRIED BRIE [V]

Smoked chilli jam

MAINS

FREE RANGE ROAST TURKEY [GFA]

Lemon & thyme stuffing, pigs in blankets, cranberry sauce,
duck fat roast potatoes, buttered veggies

SMOKED HADDOCK [GF]

Free range poached egg, bubble & squeak, grain mustard cream

ALE BRAISED BEEF

Mini caramelised onion, brisket & horseradish pie, peppered green beans

PORTOBELLO MUSHROOM WELLINGTON [VE]

Braised pointed cabbage and gravy

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING [V]

Rum and raisin ice cream

CHOCOLATE BUDINO [VE]

Chocolate & olive oil ganache, vanilla & chocolate cookie

RIBBLE GIN TRIFLE

Chantilly cream, toasted almonds

CHEESE

[Supplementary £4 per person]

MRS BELLS BLUE

Crackers, chutney, grapes and celery

A deposit of £10 per person and a pre order is required for parties of 10 or more.
Payments are non-refundable.