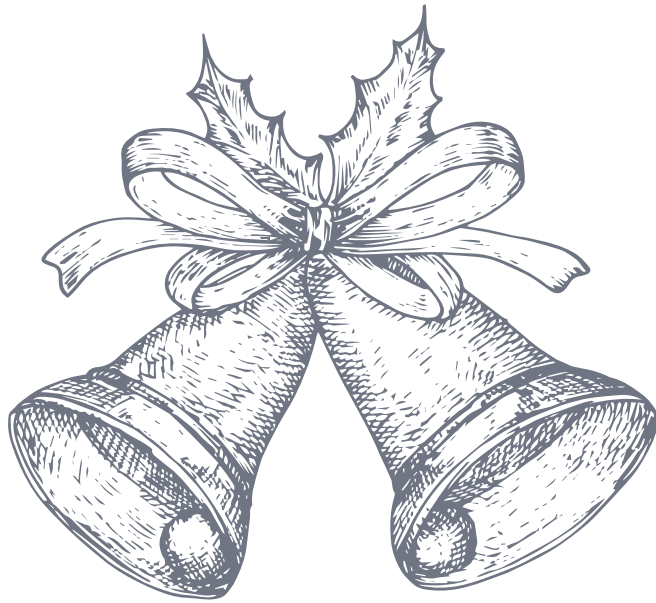


Festive Menu

Perfect for festive catch-ups, family celebrations
& Christmas parties of every size



Two Courses £29.95 | Three Courses £35.95

23rd November - 23rd December
(Monday - Saturday alongside the main menu)

To Begin

Add a festive arrival toast, 125ml glass of chilled Prosecco (£5 per guest)

Roasted parsnip, apple & thyme soup, Lakes sourdough, whipped butter (vea,gfa)

Duck liver, clementine & brandy parfait, Lakes sourdough, red onion chutney, cornishons (gfa)

Whipped horseradish cream cheese & candied beetroot carpaccio, toasted walnuts, watercress (v,gf)

Festive Feast

Honey & clementine roasted turkey breast, confit garlic mash, festive trimmings, buttered greens (gfa)

Slow-braised red wine & bacon Lancashire beef shin, root vegetable hash, red onion chutney, greens (gf)

Pan-roasted chicken breast, mushrooms, cured pancetta, confit garlic mash, white wine cream, greens (gf)

Butter-basted fillet of cod, root vegetable hash, brown butter, capers & chestnuts, buttered greens (gf)

Mushroom, chestnut & roasted butternut squash roulade, confit garlic mash, puff pastry, greens (vea)

To Finish

Traditional Christmas pudding, gingernut crumb, whisky crème anglaise (v)

Dark chocolate, ginger & clementine brownie, ganache, gingernut crumb, vanilla ice-cream (v,gf)

The Milking Parlour artisan gelato, ask us for our range of seasonal scoops (v, vea, gfa)

(v) vegetarian, (ve) vegan, (gfa) gluten free available on request, (vea) vegan available on request