

# Christmas Menu

## Honey Roasted Figs

grilled goats cheese, red onion chutney, beetroot, rocket, honey & mustard dressing, £6.95 (v)

## Beetroot Cured Smoked Salmon

horseradish crème fraîche, beetroot & caper salad, walnut & sultana bread, gribiché dressing £7.95

## Homemade Black Pudding

corned beef hash, soft boiled duck egg, spiced onion & pancetta jus, watercress, £6.95

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## Roasted Goosnargh Turkey

turkey breast wrapped in Parma ham, fondant potato, roasted parsnips, pigs in blankets, creamed Brussels sprouts & chestnuts, sage & onion bon bon, parsnip puree, £16.95

## Braised Beef Shin & Ox Cheek Ballontine

fondant potato, caramelised shallot tatin, roasted flat mushroom, honey glazed carrots, cauliflower crumb, artichoke purée, £16.95

## West Coast Hake Fillet

crushed lemon potatoes, wilted spinach, mussel, clam & sweetcorn chowder, charred spring onion, £16.95

## Wild Mushroom, Spinach & Chestnut Pithivier

sage fondant potato, artichoke purée, roasted parsnips, creamed Brussels sprouts & chestnuts, sage & onion bon bon, cranberry gravy, £13.95 (v)

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## Royal Oak Christmas Pudding

brandy & orange custard, rum & raisin ice cream, £6.95

## Vanilla Creme Brûlée

roasted clementines, rum syrup, toffee apple ice cream, orange shortbread, £6.95 (v)

## White Chocolate Cheesecake

passionfruit jelly, mango sorbet, toffee peanut granola, £6.95