

Christmas Day Menu 2023

ON ARRIVAL

Glass of Jansz Australian sparkling wine or Fisherman's Retreat Edition 12 single malt whisky

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A selection of locally produced artisan breads, hummus, duo of pesto, extra virgin olive oil, aged Modena balsamic vinegar & Mediterranean olives

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STARTERS

Shellfish bouillabaisse, breaded shrimp bon bons, dill & onion loaf

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Confit Goosnargh duck leg, pearl barley & wild mushroom & spinach risotto, cranberry gel, pea shoots

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Peppered beef fillet carpaccio, aged parmesan shavings, sun blushed tomatoes, extra virgin olive oil, balsamic glaze, wild rocket candied

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Beetroot & goat's cheese terrine, spicy beetroot puree, roasted hazelnut & rocket salad

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MAINS

Roast corn fed Goosnargh turkey, apple, sage & sausage meat bon bons, fondant potato, bacon crisp, chipolata sausages, winter vegetables, pan juice gravy & cranberry gel

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Pan seared fillet steak pieces, wild mushroom & cognac cream sauce, balsamic roasted shallot, dauphinoise potatoes, roasted cherry vine tomatoes, creamed spinach, sweet potato puree

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Pan roasted turbot, breaded Atlantic king prawns, champ potato cake, buttered spinach & samphire, brown shrimp & lemon beurre blanc

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Wild mushroom, spinach & pine nut wellington, sweet potato, artichoke & Manchego dauphinoise, sage & onion bon bons, white wine & cranberry sauce

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DESSERTS

Steamed fruit pudding, brandy cream sauce, mixed berry & clotted cream ice cream

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Pink champagne & strawberry trifle, strawberry gel, black pepper tuile, chocolate dipped strawberries

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Baileys & Tia maria milk chocolate cheesecake, candied orange & vanilla bean ice cream

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Sticky date pudding, whisky infused toffee sauce, walnut & date ice cream

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Tea, coffee & mince pies