

CHRISTMAS MENU

STARTER

Cream of White Onion Soup
Served with garlic and herb croutons

*Mulled Wine Poached Pear, Dolcelatte cheese
and Roasted Walnut salad*
Served with a balsamic reduction

Chicken Liver Pate, Winter Spiced Plum and Orange compote
Served with toasted brioche

*Smoked Salmon and King Prawn Roulade,
lemon and dill crème fraiche*
Served with granary crostinis

MAIN COURSE

Traditional Turkey Breast and Leg
Served with homemade pork, chestnut, apricot stuffing, duck fat roast potatoes,
honey glazed chantaney carrots, roasted parsnips, chipolata with a cranberry jus

Slow Braised Feather Blade of Beef
Served with potato fondant and forestiere sauce

Roasted Lamb Rump
Served with dauphinoise potatoes and a mint and red currant jus

Pan roasted Hake fillet
On a broth of Parmentier potatoes, mussels, king prawn and razor clam

*Portabello Mushroom, Mediterranean Vegetable
and Smoked Cheese Wellington (v)*
Served with falafel polenta cake and a red pepper sauce

“Mrs Kirkhan’s” Cheese, Onion & Potato Pie
Served with buttery mash potato and a rich cheddar cheese sauce

*(All main dishes are served with seasonal
vegetables and duck fat roasted potatoes)*



DESSERT

The Oxnoble Christmas Pudding
Served with brandy sauce

Ginger Biscuit & Dark Chocolate Torte
Served with vanilla pod ice cream and candied orange peel

White Chocolate and Raspberry Swirl Cheesecake
Served with a wildberry coulis

Vanilla Panacotta
Served with coconut shotbread, blackberry and blueberry salsa

Cheese Board (£3 supplement)
Trio of Lancashire cheeses, Blacksticks blue, Lancashire bomb and Garstang white
Served with water biscuits, homemade spiced chutney, apple, celery and grapes

TO FINISH

Coffee and Mince Pies

