



Christmas Menu
Autumn Winter 2016

STARTERS

Sea Salmon Ballotine

Smoked potato mousseline, beetroot puree, pickled cucumber and lemon with salmon crackling, sorrel and keta.

Potted Lancashire Beef Cheek

Celeriac cream, pickled walnuts with charred brioche and micro leaves.

Sea Trout Terrine

Butter poached sea trout and sea herb presse with confit leeks, clam vinaigrette and Lemon.

Roast Cauliflower Pannacota (v)

Roast hazelnuts with cauliflower a la Greque, roast cauliflower, spiced bread croute with foraged herbs.

Ham Hock & Pistachio

Pistachio and parsley hock terrine, piccalilli cream, charred mustard fruits and crackling.

Potted Shrimps

Tabasco butter and chervil, whipped lobster mayonnaise with confit tomato and pickled cucumber.

Butternut & Chicken

Butternut puree with crispy chicken pave, roasted almonds, baked pumpkin and confit apple.

Smoked Eel

Eel parfait with crème fraîche, smoked eel darne with crispy bacon and beetroot.

Camembert, Fig & Onion (v)

Baked camembert and fig tartlet, white onion chutney, sweet pea and endive.

Chestnut & Pumpkin Souffle (v)

Truffled honey aioli, soused pumpkin, raisins and capers with mint.

MAINS

Slow Braised Beef Daube

Buttermilk creamed potato, glazed navets and a cabbage parcel.

Corn Fed Chicken Supreme

Smoked parsnip puree, roast parsnip and basil infused gnocchi, tenderstem broccoli with a light chicken jus.

Lancashire Onglet Steak (£1.50 Supplement)

Confit heritage carrot, baked onion, confit butternut, creamed spinach and a light tarragon jus.

Baked Cod Loin (£2.00 Supplement)

Spring onion and leek brandade, shrimp and parsley emulsion with puffed quinoa crackling.

Onion Scented Lamb (£1.50 Supplement)

Pearl barley ragout, caramelized lamb pearls with carrots and a smoked celeriac fondant.

Butter Roast Guinea Hen

Heritage potato and root vegetable terrine, braised savoy cabbage with a Madeira cream sauce.

Maple Cured Pork Fillet

Confit pork belly Arancini, roast cauliflower, butternut fondant with beets and sage, smoked potato sauce.

Oven Roast Duck

Lemon Thyme pumpkin, roast chestnuts, sautéed button sprouts with a pickled cranberry sauce.

Wood Pigeon

Black pudding cream, buttered turnips and charred baby leeks with garlic fondant and a game jus.

Wild Mushroom Steamed Pudding (v)

Accompanying vegetables to follow the chosen main course.

Goats Cheese and Baked Shallot Pithivier (v)

Accompanying vegetables to follow the chosen main course.

Artichoke and Tallagio Arancini (v)

Accompanying vegetables to follow the chosen main course.

DESSERTS

White Chocolate, Vanilla & Cardamom Tart

Tangerine curd, white chocolate shavings.

Chocolate & Coconut

Milk chocolate ganache, coconut mousse, mango and passion fruit curd with Malibu compressed pineapple.

Clementine Parfait

Confit orange, orange and caramel sauce, baked hazelnut sable.

Flourless Chocolate Cake

Bailey's mousseline, espresso caviar and raspberries.

Ginger & Crème Fraiche Panna Cotta

Bergamot jelly, mulled wine poached pears and a brandy snap shard.

Warm Spiced Apple

Roast spiced apple cake, toffee sauce, elderflower cream and sour apples.

Warm Ecclefechan Tart

Redcurrant coulis with creamed Oxford blue frosting candied peel.

Pistachio & Salted Caramel Pave

Mascarpone cream with candied pistachio and dulce de leche