

# Festive Menu

Served from 30th November - 30th December

## LUNCH

12pm - 2.30pm

3 courses £20.95

2 courses £16.95

## DINNER

5pm - 9pm

3 courses £23.95

2 courses £19.95

## CHILDREN'S MENU

(12 and under)

3 courses £12.95

2 courses £9.95

## STARTER

Red pepper, sweet potato & thyme soup *V | \*GF | \*VG | \*DF*  
*crusty bread roll & butter*

Smooth chicken liver, brandy & orange pate *\*GF*  
*chargrilled brioche, apple & date chutney, pea shoots*

Oak smoked salmon & dill tartlet *\*DF*  
*pickled cucumber ribbons, fennel & herb salad, house dressing*

Watermelon & pineapple terrine *V | VG | DF*  
*pickled ginger & rocket salad, lime & mint dressing*

## MAIN COURSE

Butter & thyme roasted breast of Lancashire turkey *\*V | \*GF*  
*roast potatoes, pigs in blankets, cranberry & sage stuffing, honey glazed root vegetables, buttered sprouts, rich turkey gravy*  
*can be made vegetarian using quorn chicken*

Herb crusted fillet of haddock *\*GF*  
*chive crushed new potatoes, garlic green beans, sunblush tomato, saffron veloute*

Slow cooked beef blade *GF | DF*  
*fondant potato, roasted celeriac, sauteed greens, sticky beef jus*

Smoked tomato & basil penne pasta *\*GF | V | \*VG | \*DF*  
*crumbled feta cheese, herb dressing*

## DESSERT

Warm christmas pudding *V | \*GF*  
*spiced plum, brandy crème anglaise*

Raspberry & almond milk panna cotta *V | \*GF | \*VG | \*DF*  
*shortbread crumb, crushed meringue*

Triple Chocolate brownie *V*  
*Jaffa cake ice cream, chocolate crumb*

Barton Manor sticky toffee pudding *V | \*GF*  
*butterscotch sauce, vanilla ice cream*