

New Years Day

Served from 12pm - 8pm

3 course £23.95 | 2 course £19.95

**separate children's menu will be available*

STARTER

Carrot & coriander 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

Mulled wine poached pear & Blackstick's blue cheese salad *V | *VE | GF*
candied walnuts, roquito peppers, parmesan brittle, raspberry vinegar 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*

Fillet of Sea bass **GF*
chive crushed new potatoes, garlic green beans, sunblush tomato, saffron veloute

Lamb rump *GF | DF*
mash, aromatic braised red cabbage, roast carrot, greens, lamb jus

Smoked tomato & basil gnocchi **GF | V | *VG | *DF*
chargrilled halloumi, herb dressing

DESSERT

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

Roasted pineapple *V | *GF | *VG | *DF*
strawberry sorbet, orange syrup

Chocolate tart *V*
Jaffa cake ice cream, raspberry coulis

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

CHRISTMAS DAILY SPECIALS AVAILABLE

*V - Vegetarian | GF - Gluten Free | DF - Dairy Free | VG - Vegan | *GF - Can Be Gluten Free | *DF - Can Be Dairy Free*
