

FAMILY CHRISTMAS DAY MENU PENNINE SUITE

STARTERS

Chicken & Ham Hock Terrine 🚥

Pickled Vegetables, Carrot Puree, Toasted Garlic & Herb Croutes

Cod & Parsley Fishcakes Gribiche Sauce, Crispy Capers

Beetroot & Goat's Cheese Tarte Tatin 💿

Red Onion Marmalade, Candied Walnuts, Rocket Salad

Chestnut and Wild Mushroom Bon Bons 🛛 🚥

Cherry Gel, Crispy Spinach

INTERMEDIARY

French Onion Soup (V) (e) (e) Lancashire Cheese Croute, Truffle Oil

MAIN COURSES

Traditional Roast Norfolk Turkey 🥶 Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables, Pan Gravy

Bowland Sirloin of Beef Wellington

Filled with Pate & Wild Mushrooms, Wrapped in Pastry, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Pan Fried Fillet of Cod 💿

Saffron Potatoes, Samphire, Chargrilled Celeriac, Salsa Verde Cream

Stuffed Butternut Squash with Quinoa, Kale and Cranberries 💿 🔤

Spinach & Lentil Ragu, Curried Pumpkin Seeds

DESSERTS

Mince Pie Cheesecake 🕔

Spiced Winter Berries & Cranberries

Belgian Dark Chocolate Torte 🕥 🚥 Orange Compote, Baileys Chantilly

Vanilla Poached Pear 🗤 💷

Chocolate & Almond Sauce, Pistachio Crumb

Traditional Christmas Pudding V 📾 Brandy Sauce

TO FINISH

Freshly Brewed Coffee or Tea

🕐 = Vegetarian 🛛 👽 = Vegan 😡 = Vegan Available 💁 = Gluten Free 📭 = Gluten Free Available

If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

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