

# FESTIVE PROSECCO LUNCHEON

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## CREAM OF BROCCOLI & GARSTANG BLUE SOUP (v)

Served with a Crusty Roll & Butter

## CHICKEN & DUCK TERRINE

With Red Onion Marmalade & Rocket Salad

## POACHED SALMON & PROSECCO PÂTÉ

With Dill & Oak Smoked Scottish Salmon,  
Cucumber Relish & Toasted Croutes

## BREADED WENSLEYDALE (v)

Deep Fried Panko Crumb with Cranberries  
& Winter Plum Chutney

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## SUCCULENT BREAST OF OVEN ROASTED TURKEY

Sage Stuffing, Pigs in Blankets, Gratin & Roasted  
Potatoes, Parsnips, Sprouts, Honey Buttered  
Carrots & Pan Gravy

## WARM CAJUN CHICKEN, PEACH & NICKY NOOK BLUE CHEESE SALAD

Crisp Greens Topped With Cherry Tomatoes, Croutons,  
Egg, Cucumber, Red Onion & Green Peppers, Drizzled  
with a Yoghurt & Mint Dressing

## LEMON, HERB & PARMESAN CRUSTED FILLET OF HADDOCK

Atlantic Prawn & Dill Hollandaise, Crushed  
New Potatoes & Steamed Winter Greens

## SHITAKI MUSHROOM & SPINACH RISOTTO (v)

Topped with Grilled Goats Cheese  
& Red Pesto Dressing

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## RICH CHOCOLATE JUNKYARD

With Chocolate Soil, Raspberry & Chantilly Cream

## TRADITIONAL CHRISTMAS PUDDING

Served with a Luxury Grand Marnier  
Custard & a Zesty Orange Curd

## STRAWBERRY & CHAMPAGNE CHEESECAKE

With Berry Coulis & Mini Meringues

## DEWLAYS TASTING CHEESEBOARD

Tasty Lancashire, Garstang Blue, Garstang White,  
Creamy Lancashire, Biscuits, Butter, Celery & Grapes  
(£2 Supplement)