

# CHRISTMAS DAY

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## CHEF'S BASKET OF BAKED ARTISAN ROLLS (v)

Sea Salt & Local Butter

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## CREAM OF CHEDDAR, WHITE ONION & THYME SOUP (v)

Black Pepper Croûtes

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## CARAMELISED RED ONION, FETA & OLIVE TART (v)

Sunblushed Tomato Puree & Baby Herb Salad

## PRESSING OF CHICKEN, APRICOT & PANCETTA TERRINE

Apple & Cider Chutney, Sage Crème  
Fraîche & Brioche Fingers

## WARM FLOOKBURGH SHRIMPS

Blade Mace Butter, Toasted English Muffin

## MELON & MIDORI (v)

Balls of Honeydew, Water & Orange with  
Midori Syrup & Champagne Sorbet

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## SUCCULENT BREAST OF OVEN ROASTED TURKEY

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

## ROSEMARY & GARLIC SLOW ROASTED SHOULDER OF LAMB

Gratin Potatoes, Served with Redcurrant Jus  
& Honey Butter Glazed Carrots

## PAN FRIED FILLET OF SALMON

Crayfish Hollandaise, Celeriac &  
Parmesan Mash & Wilted Spinach

## WILD MUSHROOM & CHESTNUT PARCEL (v)

Rocket & Watercress Vermouth Cream,  
Herb Roasted Potatoes & Baby Leeks

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## DOUBLE CHOCOLATE BRANDY TORTE

With Black Forest Marmalade & Wallings Vanilla Ice 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

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SWEET TREATS