

FESTIVE MENU

2 courses £23.00 / 3 courses £28.00

Served from Monday 25th November 2019



Spiced parsnip & apple soup with toasted almonds (vga/gfa)

Flaked hot smoked salmon salad with potatoes, chives & grain mustard dressing (gfa)

Chicken liver & pork pâté served with apple & cider chutney and griddled rosemary flatbread

Goat's cheese & walnut crumb with pickled beets, red endive & rapeseed oil (v/gfa)



Roast turkey breast served with sage & onion stuffing, pigs in blankets, seasonal vegetables, goose fat roasties & cranberry gravy (gfa)

Slow-cooked British beef in its own rich braising sauce, served with creamy herb mash, roast butternut squash & suet dumpling (gfa)

Grilled fillets of seabass with creamed mussels, sautéed potatoes, leeks & wilted spinach (gfa)

Pumpkin tortelloni with broccoli florets, chopped chestnuts, crispy sage & rapeseed oil (vga)



Traditional Christmas pudding with brandy sauce & a nip of our famous Vintage Harvest Ale (Harvest Ale is a beautiful, limited edition ale brewed once a year at our Greengate Brewery)

Warm treacle & orange tart served with cinnamon syrup & clotted cream

White chocolate crème brûlée served with mulled red berries (gfa)

Cheese board with Carron Lodge crumbly Lancashire cheese, Camembert & creamy Stilton with warm fruit loaf, apple, celery & fruit chutney (gfa)

ADD SOME SPARKLE TO YOUR TABLE WITH A MAGNUM OF PROSECCO FOR £44.50

A non-refundable deposit of £10 per person is required to secure your booking for parties.
(vga) suitable for vegans & vegetarians / (gfa) gluten free alternative available.
Before ordering, please let our Manager know of any allergies or dietary requirements.
Children's portions available at half price.

FESTIVE MENU PRE-ORDER FORM

2 courses £23.00 / 3 courses £28.00

Please complete this and hand to a member of the team along with your deposit payment.
A non-refundable deposit of £10 per person is required to secure your booking.

Name of organiser: _____
Date of party _____ Preferred time of dining: _____
Number of guests: _____ Contact number: _____
Email: _____

Diner's name	GFA required?	Vegan alternative required?	Children's portion?	STARTERS				MAINS				PUDDINGS			Deposit paid?	
				Parsnip soup (vga/gfa)	Smoked salmon (gfa)	Liver & pork pâté	Goat's cheese crumb (gfa)	Roast turkey (gfa)	Slow-cooked beef (gfa)	Grilled seabass (gfa)	Pumpkin tortelloni (vga)	Christmas pudding	Warm treacle tart	White chocolate creme brûlée (gfa)		Cheese board (gfa)

ADD SOME SPARKLE WITH A MAGNUM OF PROSECCO

No. of Magnums

We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our privacy policy at jwlees.co.uk/privacy-policy for more information.