

# Christmas Day Lunch

Buck's Fizz and canapés on arrival

Honey roasted parsnip soup with chestnuts. GF DF

Salmon, crab and prawn cocktail GF

Layers of hot smoked salmon, crab, prawns, mango and avocado with brown bread and butter. GF

Hot smoked pheasant breast, caramelised hazelnut, charred thyme and orange salad. GF DF

Poached pear, Blacksticks blue cheese and walnut salad with balsamic glaze. GF DF

Peter Willacy's Fylde coast butter roasted turkey breast and leg meat with bacon wrapped chipolata roll and chestnut stuffing. GF DF

Slow roasted lamb shoulder with a port and red wine sauce with winter berry compote. GF DF

Baked salmon fillet with pickled cranberries, parsley and pistachios. GF DF

Chestnut, spinach, leek and blue cheese bake GF

Traditional Christmas pudding with brandy soaked fruits and Courvoisier sauce.

Millionaire's Belgian chocolate and salted caramel pot - served with shortbread.

Vanilla creme brûlée with berry compote and shortbread GF

A selection of regional cheese, biscuits, butter and chutney.

**£84-95 Adults**  
**£47-95 Under 16s**  
Booking and preorder  
essential.  
£40 deposit per head.