

## STARTERS

Tomato, red pepper & basil soup with crusty bread (VEG) (GF available)

Duck & orange Parfait with Cumberland sauce and toast (GF available)

Chicken Tikka skewers with salad & mint yoghurt (GF)

Mushroom stuffed with goats cheese, red peppers and onions, cooked in breadcrumbs, served with tomato & basil sauce (V)(GF)

King Prawn Thermidor with crusty bread

## MAIN DISHES

Traditional Roast Turkey with all the seasonal trimmings (GF available)

Lancashire Lamb Hot Pot (GF)

Seabass served with leeks, potato, savoy cabbage & clam chowder (GF)

Confit Duck Leg with roast potatoes and plum sauce

Roasted red pepper stuffed with lemon and coriander cous cous, served with Moroccan Veg Tagine (VEG)

ALL OF THE ABOVE ARE SERVED WITH SELECTION OF VEGETABLES: Honey glazed Parsnips, Carrots & Brussel Sprouts

## DESSERTS

Traditional Christmas pudding with brandy sauce (GF available)

Sticky rum & ginger pudding with custard

Belgian Truffle chocolate torte with cream

Woodlands fruit cheesecake with cream

Bramley Apple Pie with ice cream (GF) (VEG available)

2 COURSES - £26.50 3 COURSES - £32.50

PREORDER AND DEPOSIT OF £5 PER PERSON IS REQUIRED TO SECURE THE BOOKING

OUR FESTIVE MENU IS AVAILABLE FROM 1ST OF DECEMBER UNTIL 24TH OF DECEMBER

