

## **Lunch Time Lighter Appetite Menu**

**£26.25 per person – regular size  
starter & dessert, half size main course**

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**Homemade soup of the day served with croutons**

**Chicken liver parfait, Christmas pudding puree,  
cranberry jelly, toasted brioche**

**Salmon & seaweed ballotine,  
pickled carrot & fennel salad,  
orange & coriander dressing**

**Goats curd, artichoke, granola, grape & apple salad,  
truffle honey (v)**

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**Locally shot pheasant, bread sauce,  
stuffed cabbage, parsnip, kale**

**Goosnargh duck, date pastilla, spinach,  
pomme dauphine, sweet potato,  
pumpkin, kumquat sauce**

**Celeriac, potato & truffle pie,  
Bakewell oyster mushrooms,  
root vegetable, cep cream (v)**

**Battered haddock & chips, crushed peas,  
tartare sauce, lemon**

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**Homemade Christmas pudding, brandy custard,  
sherry-soaked prunes**

**Tart of the day**

**Crème Catalan, ginger crisps, rhubarb,  
clementine sorbet**

**Trio of homemade ice cream & sorbets**

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**Fresh filter coffee, tea, cappuccino, espresso,  
Homemade sweet selection    £5.15 per person**

*Service not included, added at guest's discretion*

**Dishes can be modified upon request; however, we cannot  
guarantee that any items are completely allergen free due to  
being in a kitchen that contains ingredients with allergens**