

# Festive Fayre

Available Mon-Sun 2nd to 30th Dec

2 Courses £24

3 Courses £29

## starters

Beetroot  
Cured Salmon (gf)  
pickled shallots  
horseraddish creme friache

Teriyaki Chicken (gf\*)  
satay sauce julien spring  
onion and sliced chilli

Lancashire Cheese (v\*)  
with juniper glazed beetroot  
crispy kale & tamarind mayo

## Mains

Turkey & Stuffing  
Roulade (gf)  
pigs in blankets  
roasted carrots,  
& cranberry crumb

Pan Seared Hake (gf)  
wilted spinach, sauteed saphire  
with grilled king prawn  
& saffron butter sauce

Cranberry & Chestnut  
Roast (vg)(gf)  
roasted carrots, red  
cabbage and jus

each served with potato terrine with cream cheese & chive

## Dessert

Lemon Posset (gf\*)  
winter berry compote

Millionnaires Choc Pot (vg)  
vegan choc mousse layered with  
caramel & shortbread

Cherry Bakewell Cheesecake (v)  
topped with toasted almonds

## Compartir con Amigos

## Tipplers

Smores Martini  
vanilla vodka, choc rum  
double cream & mocha mix  
topped with toasted marshmallow  
£9.50

Festive Spritz  
Cointreau, cranberry  
& prosecco  
£8.50

Winter Berry Bramble  
spiced berry puree,  
gluggle jug gin, lemon juice  
£9.50

Spiced Orange  
Whiskey Sours  
whiskey, orange, ginger  
& cinnamon  
£9.50

Mulled Wine  
£6

baileys hot chocolate  
£7

All items are subject to availability.

gf/gf\* = Gluten Free/Gluten Free Option Available, v=vegetarian vg=vegan

*Compañigos*  
EAT DRINK SHARE



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