
Canapés

Vegetable Gyoza

Asian dumplings served with ponzu dipping sauce (v)

Crostini Romesco

Grilled peppers Romesco on wafer thin crostini (v)

Barbeque Empanadas

BBQ chicken and coriander empanadas

New York Hot Dogs

Mini hot dogs with caramelised onions and American mustard

Haddock & Cheese Tart

*Smoked haddock and cheese tartlets
with roasted cherry tomatoes*

Truffle Cheese Sables

Melted cheddar cheese and truffle sables (v)

Starter

Double Baked Cheddar Cheese Soufflé

*Cheddar cheese soufflé with caramelised fig, red onion jam,
rocket and pumpkin seed salad, and an apple cider vinaigrette (v)*

Main

Slow Braised Beef

*Beef with truffle mash, sticky glazed parsnip,
buttered kale and a red wine sauce*

Beetroot Risotto

*Risotto of roast Lancashire beetroot with
caramelised onion and a red chicory salad (v)*

Dessert

Sticky Toffee Pudding

*Sticky toffee, orange and date pudding with dark chocolate
ice cream and salted caramel fudge sauce*

Upgrades

A Selection of Fine Cheeses

*Cheese lovers will rejoice at this varied selection of robust and excellent cheeses
from across the British Isles and beyond. This decadent cheese board is the perfect way to end your
sumptuous Christmas banquet. Served with crisp artisan biscuits and sweet homemade ale chutney.*

- £45.00 per table -

Please speak to a member of the team for further upgrades and package options.