**Glass of mulled wine. £5.50**

**Twice baked Cumberland farmhouse cheddar cheese soufflé £7.95.**

*in a creamy leek & white wine sauce, chives.*

**Roast Tomato and Red Pepper Soup £5.95**

*Goats cheese croutons, Basil Oil*

**Chicken Liver Parfait £7.50**

*Prune puree, sour dough croutons, pickles, salad leaves*

**Crayfish, and Smoked Salmon Cocktail £8.50**

Avocado, pink grapefruit, mango and coriander salsa

**Saute Wild mushrooms £8.00**

*Toasted Sour dough, Lightly poached egg, Parmesan sauce*

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**Pan fried 7oz sirloin steak £19.50**

*Lyonnaise potatoes, confit cabbage & bacon, red wine sauce*

**Slow Cooked Brisket of Beef £17.00**

*Truffle potato puree, pancetta, button onions and**mushrooms, red wine sauce, spinach puree, vegetable crisps.*

**Roast goosenargh duck breast £18.50**

*braised red cabbage, fondant potato, celeriac puree, brandy & black cherry sauce.*

**Grilled Fillet of Sea Bass with Sauté King Prawns £19.50**

*Crushed new potatoes, tenderstem broccoli, broccoli puree, almond dressing*

**Baked Pepper with Roast Nuts. £14.00**

*Lemon, parsley and garlic, wild rice, tomato and basil sauce*

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**Christmas Pudding £7.00**

Brandy sauce

**Chocolate Tart £7.00**

*Griottine cherry ice cream, Pistachio crème anglaise*

**Lemon Posset £7.00**

*Blueberry compote, shortbread biscuits*

**Cheese Selection** **£7.00**

*Apple and apricot chutney, grapes, celery, buscuits*