



The following menu is available for parties of 6 or more, by pre order only. For more information or to make a booking contact us on 01768210231 or email info@fourandtwentyenrith.co.uk

Home made bread with salted butter for the table.

To start.

Chicken liver pate, red onion marmalade, lemon thyme 'hob nobs'.

Tomato and roasted red pepper soup, crème fraiche and basil, little Lancashire cheese scone. v

Warm marinated beetroot, whipped goats cheese, mulled wine dressing, sticky walnuts and rocket. v

Greenland prawns and smoked Scottish salmon, thousand island dressing and bloody Mary sorbet.

To follow.

Butter roast breast of turkey, festive trimmings.

Slow braised local beef, roasted red onion and chive mash, red wine sauce, button mushrooms and onions, Black dub blue cheese fritter.

Pan roasted salmon, spring onion 'champ', buttered tender stem broccoli and a lobster and pink peppercorn sauce.

Wild mushroom and winter vegetable 'cottage pie', madeira and truffle gravy, Lancashire cheese and herb crumbs, brussels sprouts and hazelnuts. V

To finish.

A festive version of our warm ginger beer cake, boozy sauce and 'egg nog' ice cream.

Lemon meringue 'pot', raspberry sorbet and fresh raspberries.

Black dub blue cheese, port poached pear and digestive biscuits.

Millionaires chocolate brownie, caramel sauce and salted caramel ice cream.

Two courses £26, Three courses £32.