

# It's a Mamucium CHRISTMAS

**3 X COURSES**

**£35.00**

## STARTERS

Roast celeriac soup, Sussex charmer cheese dumplings served with black truffle  
(V/VE available)

Smoked salmon, gravlax, dill cream, salmon caviar served with rye toast

Country style chicken and pork terrine, spiced apple chutney served with sourdough

Baked heirloom beetroot, rosemary goats cheese mousse, candied walnuts (V/VE available)

## MAINS

Roast Goosnargh turkey dinner with all the trimming  
(Roast potatoes, pigs in blankets, creamed potatoes, seasonal vegetables, stuffing, turkey gravy)

Wild mushroom & blue cheese wellington, smashed dauphinoise potatoes, vegetable gravy  
(V/VE available)

Roast Scottish salmon, fondant potato, cray fish bisque, sea vegetables

Goosnargh duck breast, braised red cabbage, creamed potato, fruit tea cider sauce

10oz Ribeye served with Roasted mushroom, tomato thick cut chips, & peppercorn sauce  
(£5 supplement)

## PUDDING

Steamed Christmas pudding, brandy sauce, winter berries

Lancashire cheese plate, fig chutney and grapes

Bramble Cheesecake served with honey nuts & oats

Coconut and cardamom panacotta, spiced plum with a carrot cake crumb (VE)

**FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks, please ask our staff if you would like to know about our ingredients; we cannot guarantee that any food and beverage sold is free from traces of allergens. Prices include VAT. A discretionary service charge of 10% will be added to your bill. All prices are in pound sterling.