



## **Christmas Day Menu 2017**

*Glass of chilled house Champagne on arrival*

### **STARTERS**

#### **Pioneer's Seasonal Soup (V)**

*Roasted Cream of Onion Soup with a parmesan crisp*

#### **Loch Fyne Smoked Salmon**

*Served on a cheese and chive scone with shallot and caper dressing*

#### **Gambas Al Pil Pil**

*King prawns sizzled in garlic chilli butter on a toasted ciabatta*

#### **Chicken Liver Parfait**

*Infused with brandy and served with toasted brioche, petit salad and confit onions*

#### **Bresaola**

*Cured fillet of beef served with a fresh rocket and parmesan salad drizzled with aged balsamic dressing*

#### **Goats Cheese and Heritage Beetroot Tart (V)**

*Served with dressed leaves and a honey mustard dressing*

### **MAINS**

#### **Traditional Christmas Dinner**

#### **Lancashire Turkey Roulade OR Pan-Fried Chicken Supreme**

*Served with homemade sage, onion and chestnut stuffing, mini sausages wrapped in bacon, thyme and garlic roasted potatoes, maple glazed parsnips, sprouts, chantenay carrots and a rich homemade gravy*

#### **Pan Fried Scottish Salmon Fillet**

*Served on a crab and tomato risotto, with pickled fennel garnish and hollandaise sauce*

#### **Beef Bourguignon**

*Slow cooked classic British Beef with shallots, butter mushrooms and pancetta in a rich red wine sauce served with fondant potato, crispy kale, buttered baby heritage carrots and swede*

#### **Lamb Shoulder**

*Slowly braised with garlic and fresh thyme. Served with Dauphinoise potatoes, spiced red cabbage, tenderstem broccoli with a rich rosemary and redcurrant jus*

#### **Wild Mushroom, Ricotta Cheese and Spinach Crepes (V)**

*Served with chive beurre blanc, rocket salad and parmesan crisps*



## DESSERTS

**Traditional Christmas Pudding**  
*With a homemade brandy sauce*

**Christmas Boozy Trifle**

**Lemon and Clementine Sponge**  
*Served warm with a lemon and syrup curd*

**Sticky Toffee Pudding**  
*With butterscotch sauce and vanilla ice cream*

**Pioneer Cheeseboard**  
*With fig spiced chutney, grapes, celery and biscuits*

**£65pp for 3 courses / £35 for children aged 12 and under**

**£10 deposit required per head for all Christmas Day bookings**

**Why not try one of our delicious cocktails to accompany  
a Christmas dessert? We recommend:**

**After Eight 6.95**

*Baileys, Frangelico, Kahlua, peppermint, milk and cream*

**Espresso Martini 6.95**

*Absolut Vanilla Vodka, Kahlua, shot of espresso and syrup de gomme*

**Raspberry Crème Brûlée 6.95**

*Baileys, Raspberry Liqueur, caramel syrup, raspberries and cream*

**\*Allergens and intolerances\*** we use a variety of nuts and other allergens in our kitchen. Therefore, hard as we try we cannot guarantee that menu items will be allergen free. Please ask a member of our staff if you are uncertain and they will liaise with our chef.

**We also have gluten free options, please ask your server.**