

# CHRISTMAS DAY LUNCHEON

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## CHEF'S BASKET OF BAKED ARTISAN ROLLS (v)

Sea Salt & Rosemary Butter

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## CREAM OF CELERIAC & BRAEBURN SOUP (v)

Finished with Dewlays Smoked Cheese Fritter

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## SMOOTH CHICKEN LIVER & SMOKED PANCETTA PARFAIT

With Plum & Apple Chutney, Rich Toasted Brioche & a Pea Shoot Salad

## JAPANESE WILD MUSHROOM & TOASTED CHESTNUT FLAN (v)

With Crispy Onions, Chive Hollandaise, Rocket & Watercress Leaves

## SUCCULENT BREAST OF OVEN ROASTED TURKEY

Sage Stuffing, Pigs in Blankets, Gratin & Roasted Potatoes, Honey Glazed Parsnips, Sprouts, Parsley Buttered Carrots & Pan Gravy

## SCOTTISH FILLET OF LEMON & DILL SALMON

Presented with Parmesan Crushed Potatoes, Asparagus, Purple Sprouting Broccoli & a Potted Shrimp & Blade Mace Butter

## STICKY TOFFEE CHEESECAKE

Fudge Pieces & a Brandy Snap of Toffee Crunch Ice Cream

## LUXURY CHOCOLATE VELVET TRUFFLE

With Crisp Peanut Brittle, Strawberries & Strawberry Snow

## SCOTTISH OAK SMOKED SALMON & BEETROOT GRAVADLAX TERRINE

With Punchy King Prawn Marie Rose, Sweet Paprika & a Lemon, Cucumber & Dill Salad

## TWICE BAKED LANCASHIRE CHEESE SOUFFLÉ (v)

With Slow Caramelized Red Onion Relish, Thyme Butter Sauce & Micro Herb Salad

## ROSEMARY BRAISED SADDLE OF LAMB

With Bacon, Sage & Cumberland Stuffing, Roasted Garlic Mash, Honey Glazed Roots & a Rich Port Jus

## BUTTERNUT SQUASH, GRUYERE & SAGE PITHIVIER (v)

With Toasted Pumpkin Seeds, Parisienne Potatoes, Baby Leeks & Hollandaise Sauce

## LUXURY CHRISTMAS PLUM PUDDING

With Rum Sauce, Brandy Butter & Red Currants

## DEWLAYS TASTING CHEESEBOARD

Tasty Lancashire, Garstang Blue, Garstang White, Creamy Lancashire, Nicky Nook & Smoked Lancashire with Artisan Biscuits, Quince Chutney, Butter, Celery & Grapes

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## PETIT FOURS

Mini Bites of Stollen, Truffles & Mince Pies