

Duxburys Christmas Menu

Served from Monday 27th November until Sunday 24th December 2017

Main course **£9.99**

Any two Courses **£13.99**

Any three courses **£15.99**

Three courses with warming mulled wine and tea or filter coffee **£19.99**

Starters

Homemade cream of butternut squash with roasted pine nuts served with warm mini bread rolls

or

A trio of hot and cold prawns served with granary bread & butter and Marie-Rose dressing

or

Lancashire Cheese and Mrs Darlington's beetroot chutney tartlet with wild rocket and roasted chestnut oil

or

Chicken liver parfait with smoked bacon and cranberry toast

Mains

Traditional Roast Turkey Dinner

Pigs in blankets, forcemeat stuffing and cranberry filled mini Yorkshire pudding with roast gravy

or

Natural oak smoked haddock served on creamed potatoes in a cream beurre blanc

or

Grilled sirloin steak with real chips, onion rings, grilled tomatoes, mushrooms and redcurrant sauce

or

(V) Asparagus and pea girasole served in a roasted red pepper coulis with garlic bread and parmesan

All mains served with buttered seasonal vegetables, creamed and roasted potatoes

Sweets

Christmas plum pudding with brandy cream sauce or fresh cream

or

Duo of Warm mince pies with vanilla pod ice cream and double cream

or

Chocolate and Bailey's cheesecake and vanilla pod ice cream

or

Christmas cheeseboard platter with farmhouse shop chutney and water biscuits

All special diets catered for.

Bookings now being taken 01772 336664 or just call in....