



Christmas Day Menu



STARTERS

PARSNIP AND SWEET POTATO SOUP

Chef's homemade soup, served piping hot with croutons and a rustic roll with butter

PINK MELON FIZZ

Melon and strawberry pieces soaked in Larios Rose gin, served with a refreshing lime sorbet

HAM HOCK & PEA TERRINE

British slow-cooked ham hock with peas, mustard and honey, served with warm rustic bread and piccalilli

SEAFOOD PLATTER

Freshwater prawns tossed in lime infused crème fraiche, smoked salmon and poached salmon on a bed of mixed leaves

CONFIT OF CRISPY DUCK

A succulent confit of crispy duck, served warm with a crisp leaf salad and drizzled in a Hoi Sin reduction

MAIN COURSES

TRADITIONAL ROAST TURKEY

Hand-carved Turkey saddle, with pancetta wrapped sausage, chestnut stuffing wrapped in bacon, served with new and roast potatoes, Brussel sprouts, Yorkshire pudding, oven roasted carrot and swede all smothered in a rich roast gravy

SEABASS FILLETS

Neve Fleetwood's freshly selected pan-fried Seabass fillets, presented on Mediterranean style herb roasted potatoes served with wilted greens

SLOW ROASTED BOWLAND LAMB

Our butcher's finest shoulder of Lamb in a minted jus sat on a bed of creamy mashed potatoes and served with oven roasted carrot and swede and Brussel sprouts

BEEF STIFFADO

Juicy and tender, melt in the mouth Beef Stifado with a delicious, slightly sweet, intense tomato-based sauce, served with thick cut chips and oven roasted carrot and swede

LAKELAND FILLET STEAK

Prime fillet steak cooked to your liking with a mushroom and port or creamy peppercorn sauce, thick cut chips, onion rings and grilled cherry tomatoes £5 supp

BUTTERNUT, BRIE & BEETROOT TART

A hand crafted pastry tart filled with butternut squash, beetroot chutney, Brie and Vintage Cheddar cheese and truffle infused olive oil served with herb roasted potatoes and seasonal vegetables

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served piping hot, smothered in brandy sauce

ASSORTED ICE CREAMS

A trio of refreshing ices, served with a crisp wafer

CHEESE & BISCUITS

Served with a festive chutney

TRIPLE CHOCOLATE TORTE

Served with a Tia Maria injection and fresh cream

LEMON BRÛLÉE CHEESECAKE

Served with fresh cream

SAMPLE

Three course menu served 11:30am - 4pm. £10 discount for reservations made before 12:30pm. Menu to be served in both The Venue and La Mezzaluna - please state at time of booking which restaurant you would prefer. However, this will be a preference and not all requests will be guaranteed. Some dishes will contain known allergens, please specify any dietary requirements when ordering. Changes can be made upon request. £10 deposit required to secure your booking. Balance must be settled and completed pre-order should be handed in four weeks before booking. See children's menu overleaf, under 12's only.



Children's Christmas Day Menu

STARTERS

PARSNIP AND SWEET POTATO SOUP (V)

Chef's homemade soup, served piping hot with croutons and a rustic roll with butter

MELON AND TANGERINE MEDLEY

Honeydew melon and tangerine pieces mixed together in fresh fruit juice

MACARONI CHEESE POT

Macaroni pasta spirals served in a cheese sauce, served with garlic and rosemary focaccia

CHICKEN & HAM HOCK TERRINE

A chicken and smoked ham hock terrine, served with garlic and rosemary focaccia

MAIN COURSES

TRADITIONAL ROAST TURKEY

Turkey saddle with stuffing, served with potatoes, vegetables, Yorkshire pudding, and rich roast gravy

SAUSAGE AND MASH

Served with Yorkshire pudding, garden peas and rich gravy

CHICKEN GOUJONS

100% chicken breast in a natural breadcrumb, served with chips and garden peas

SPAGHETTI BOLOGNAISE

Our Chef's own recipe prepared and served in the traditional way with garlic and rosemary focaccia

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served piping hot, smothered in brandy sauce

ASSORTED ICE CREAMS

A trio of refreshing ices, served with a crisp wafer

TRIPLE CHOCOLATE TORTE

Served with fresh cream

LEMON BRÛLÉE CHEESECAKE

Served with fresh cream