

## **STARTERS**

Classic Tomato & Basil soup- With herb croutons & Roll and butter (V/VG)

Fresh Beetroot & Goats Cheese salad- With Roquette and balsamic dressing

**Crispy Brie Wedges**- Served with salad garnish and cranberry drizzle.

**Duck Pate**-Orange infused pate served with toasts, garnish, and pickles.

## MAINS

**Fylde Coast Turkey**- Festive locally sourced turkey with pigs in blankets roast potatoes and vegetables, stuffing, and gravy.

**Tuscan Butter Salmon**-With cream, spinach and tomatoes, Roast potatoes, and seasonal veg.

**Sweet Potato & Chickpea loaf** -sweet potato, chickpeas, red lentils, caramelised onions, and mixed seeds- Vegan gravy and seasonal vegetables and roast potatoes.

**Slow Cooked Beef**-Rich beef and red wine casserole with carrots & onions. Seasonal veg and roast potatoes.

## **DESSERTS**

Baked Vanilla Cheesecake-Served with Cherry compote

Tarta Fantastica-Layered chocolate and vanilla ice cream, with chocolate shavings and chocolate sauce

Exotic Fruit salad- Various fruits with raspberry coulis(V/VG/GF)

**Tartellete au Citron**- buttery shortcrust pastry base with a zesty lemon filling with fruit coulis



