

Christmas Day Lunch £46.50

Three Course Lunch & Coffee

Let us take the strain out of Christmas day. Meet family and friends in a convivial atmosphere with a roaring fire...and no washing up. Served in the hotel between 12noon and 3pm.

£15.00 deposit per person (Non refundable). Balance to be settled before 6th December.

Roasted Butternut Squash Soup

Served piping hot, with a swirl of lime crème fraiche, and a warm bread roll and butter.

Smokie Bruschetta

Rich and creamy smoked haddock pâté, with toasted bruschetta, and topped with a peppery rocket and watercress salad.

Smoked Salmon and Prawn Platter

Served with a cognac laced Marie Rose, lemon wedges, brown bread and butter.

Clementine, Fennel and Pomegranate Salad

Sliced bulb fennel, Clementine and celery salad, tossed in olive oil, sprinkled with pomegranate seeds and topped with crumbled feta cheese.

Black Pudding and Chorizo

Diced Bury black pudding and spicy chorizo sausage, sautéed together and served in a crisp filo pastry case with a garlic vinaigrette and a sliced apple garnish.



Roast Turkey

Traditional Christmas roast turkey, with sage and onion stuffing, chipolata sausage, gravy and cranberry sauce.

Chicken Breast

Wrapped in pancetta, roasted on a bed of rosemary and garlic, and served with a creamy stilton sauce.

Cod Steak

Baked with Champagne, and finished with a Veronique sauce.

Roast Beef

English Sirloin of beef, oven roasted, served with a Whisky and haggis gravy and Yorkshire pudding.

Leg of Lamb

Roast leg of local lamb, served with an apricot and rosemary stuffing, and a redcurrant and port jus.

Spinach Filo Torte

Fresh spinach and spring onions, combined with cottage and feta cheese, encased in filo pastry and oven baked until crisp and golden brown.



A Selection of Sweets including
Christmas Pudding with Rum Sauce



Freshly Brewed Coffee
Served with cream and mints.

Children: £26.00
(under the age of 10)

