

MYTTON FOLD
RESTAURANT

CHRISTMAS DAY MENU

Served from 12.00pm

We require a pre-order and full payment at least two weeks in advance

6 courses - £80 per person

AMUSE BOUCHE SURPRISE

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CELERIAC VELOUTÉ

Roast hazelnuts, truffle oil and warm Lancashire cheese bread

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TRIO OF CURED SALMON

Beetroot, treacle, gin and tonic, crab fishcake, sour cream,
lemon jelly and micro salad

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BALLONTINE OF GOOSNARGH TURKEY

Pigs in blankets and cranberry compote, cauliflower cheese, honey glazed parsnips,
buttered young carrots, brussel sprouts with chestnuts and bacon, duck fat roasties

OR

FILLET OF BEEF WELLINGTON

Cauliflower cheese, honey glazed parsnips, buttered young carrots,
brussel sprouts with chestnuts and bacon, duck fat roasties

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RASPBERRY, CHAMPAGNE AND MINT SORBET

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MYTTON FOLD CHRISTMAS SPONGE PUDDING

Minted brandy butter

OR

RUM AND RAISIN CHOCOLATE PARFAIT

24 carat gold leaf

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MYTTON FOLD MINCE PIES

Tea or coffee

*Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering.
We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen,
we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.*