

## LA MEZZALUNA CHRISTMAS DAY MENU 2020

Served from 11:30am, last Orders 4pm.

### STARTERS

#### BROCCOLI & STILTON (v)

*Chef's homemade soup served piping hot with croutons and a warm rustic roll*

#### PINK MELON FIZZ (VE)

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

#### HONEY GLAZED HAM HOCK TERRINE

*A honey glazed ham hock terrine, served with garlic and rosemary focaccia, wholegrain mustard relish and mixed leaves*

#### SEAFOOD DUO

*Smoked salmon blended in a lime zest crème fraiche with cracked black pepper, served with tail on king prawns, rustic bread and mixed leaves*

#### CREAMY GARLIC MUSHROOM POT (v)

*Assorted pan fried mushrooms, garlic white wine, fresh cream and brandy topped with a four cheese crust, served with mixed leaves and garlic and rosemary focaccia*

### 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, smothered in real roast*

#### SEABASS FILLET

*Neve Fleetwood's freshly selected pan-fried Seabass fillets, presented on a smoked bacon potato rosti served with wilted greens*

#### LAKELAND FILLET STEAK

*Altham's butchers prime fillet steak cooked to your liking with a mushroom and port, or creamy peppercorn sauce, double dipped thick cut chips, onion rings and grilled cherry tomatoes*

#### BOWLAND SHOULDER OF LAMB

*Trough of Bowland's finest shoulder of Lamb slow roasted in a mint jus sat on a bed of creamy mashed potato and served with oven roasted carrot and swede and Brussel sprouts*

#### CARROT & CASHEW WELLINGTON (ve)

*Carrots, mushrooms, spinach and cashew nuts with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case, served with wilted greens and new potatoes*

### DESSERTS

#### RICH CHOCOLATE & RASPBERRY TORTE

*Served with fresh cream and a raspberry liqueur injection*

#### WINTERBERRY CHEESECAKE

*Served with fresh cream and a prosecco injection*

#### TRADITIONAL CHRISTMAS PUDDING

*Served piping hot, smothered in brandy sauce*

#### ASSORTED ICE CREAM

*A trio of refreshing ices, served with a crisp wafer*

#### CHEESE & BISCUITS

*Served with crisp biscuits, chutney and celery curls*

*Price includes crackers and seasonal novelties. Some dishes may contain known allergens. Changes can be made on request. Due to social distancing places are very limited. Call now on 01253 852143 to book your table, £10 deposit per person required.*

## THE VENUE CHRISTMAS DAY MENU 2020

Served from 11:30am, last Orders 4pm.

### STARTERS

#### ROASTED ROOT VEGETABLE SOUP (V)

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

#### MELON AND PINEAPPLE MOJITO (VE)

*Melon and pineapple pieces soaked in dark rum with fresh mint leaves, topped with a refreshing lime sorbet*

#### HAM HOCK TERRINE

*A slow roasted ham hock, garden pea and fresh parsley terrine, served with garlic and rosemary focaccia, tangy piccalilli and mixed leaves*

#### SMOKED SALMON AND PRAWN ROULADE

*Smoked salmon flakes and succulent Greenland prawns bound together in a lime zest crème fraiche with cracked black pepper, rustic bread and mixed leaves*

#### BLACKSTICK'S BLUE & WALNUT SOUFFLÉ (v)

*A fully baked Blackstick's blue soufflé coated with nibbed walnuts, served with mixed leaves*

### MAIN COURSES

#### TRADITIONAL ROAST TURKEY

*Roast Turkey saddle, served with new and roast potatoes, Brussel sprouts, Yorkshire pudding, oven roasted carrot and swede, sage and onion stuffing, smothered in a real roast gravy*

#### LAKELAND RIBEYE STEAK

*Prime Rib-eye steak cooked to your liking with a mushroom and port or creamy peppercorn sauce, double dipped thick cut chips, onion rings, garden peas and a grilled tomato*

#### SLOW ROASTED BOWLAND LAMB

*Altham's butchers' finest shoulder of Lamb in a minted jus sat on a bed of creamy mashed potato and served with oven roasted carrot and swede and Brussel sprouts*

#### POACHED SALMON AND PRAWN FLORENTINE

*Freshly poached Salmon and Greenland Prawns in a light Mornay sauce, sat on a bed of wilted spinach and topped with a parmesan crust, served with buttered new potatoes*

#### QUORN ROAST (V)

*Quorn fillets served with new and roast potatoes, Brussel sprouts, Yorkshire pudding, oven roasted carrot and swede, sage and onion stuffing, smothered in a creamy mushroom sauce*

### DESSERTS

#### ZESTY LEMON TART

*Served with fresh cream*

#### CHOCOLATE & HAZELNUT CHEESECAKE

*Served with fresh cream*

#### TRADITIONAL CHRISTMAS PUDDING

*Served piping hot, smothered in brandy sauce*

#### ASSORTED ICE CREAM

*A trio of refreshing ices, served with a crisp wafer*

#### CHEESE & BISCUITS

*Served with crisp biscuits and celery curls*

*Price includes crackers and seasonal novelties. Some dishes may contain known allergens. Changes can be made on request. Due to social distancing places are very limited. Call now on 01253 852143 to book your table, £10 deposit per person required.*