



the  
PARK

BAR & KITCHEN

# CHRISTMAS DAY MENU

## STARTERS

SPICED TOMATO SOUP  
red pepper salsa (V, GFOA)

TRIO OF SEAFOOD  
tempura prawn, cod & chorizo fishcake, smoked mackerel bruschetta

SMOKED DUCK BREAST  
duck bon bon, orange salad & beetroot puree

GOATS CHEESE & TRUFFLE ARANCINI  
vegetable pickle, parmesan & rocket salad (V)

HAM HOCK & LANCASHIRE CHEESE TERRINE  
black pudding fritter, picalilli (GF)

## MAINS

BUTTER ROASTED TURKEY  
sage & onion stuffing, pigs in blanket, creamed mashed potato, carrot & swede, roast potatoes, seasonal vegetables & cranberry gravy

THYME ROASTED SIRLOIN OF BRITISH BEEF  
Yorkshire pudding, creamed mash, carrot & swede, roast potatoes, seasonal vegetables & rich gravy

BRAISED LAMB SHANK  
mini lamb shoulder pie, creamed mash, glazed carrots, lamb sauce

WILD MUSHROOM & BLACKSTICKS BLUEWELLINGTON  
creamed savoy cabbage, smoked garlic & shallot cream (V)

PAN FRIED SEABASS  
shrimp jambalaya, seared king scallop & pepper coulis (GF)

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
brandy sauce & poached plums (GFOA)

CARAMELISED APPLE TART TATIN  
vanilla ice cream & sauce anglaise

ASSIETTE OF CHOCOLATE  
dark chocolate pot, cookie sandwich, white chocolate & Baileys ice parfait

A SELECTION OF BRITISH ARTISAN CHEESE  
grapes, celery, chutney & savoury crackers (GFOA)

(V) Vegetarian, (VG) Vegan, (GF) Gluten-Free, (GFOA) Gluten-Free Option Available. Full allergen information is available on request. Please be aware that all of our dishes are prepared in kitchens where nuts & gluten are present. Menu descriptions do not always display all ingredients as well as other allergens, therefore, we cannot guarantee that any food is completely free from all traces of allergens. Please make your server aware of any allergies or dietary requirements as some dishes may need to be adapted.