



## Christmas a la carte

Nibbles	<b>Red pepper &amp; garlic hummus</b> <i>paprika nachos (ve)</i> 3.5 <b>Ginger bhajis</b> <i>coconut &amp; mango aioli (ve)</i> 4 <b>Garlic &amp; lemon olives</b> (ve) 3
Starters	<b>Butternut squash, sage &amp; white onion filo</b> <i>celeriac remoulade (ve)</i> 7 <b>Chicken liver &amp; port parfait</b> <i>toasted bloomer, pear, red onion &amp; cider chutney</i> 7.5 <b>'Cheese &amp; Onion'</b> <i>Lancashire black bomb, toasted sourdough, butter braised spring onion, onion seed dressing, crispy shallot</i> 7.5 <b>Lobster creme brulee</b> <i>king prawn, Cornish crab &amp; apple salad</i> 9 <b>Soup</b> <i>warm bloomer, English butter</i> 5.5 <b>Browns of Chorley haggis</b> <i>crouton, swede puree, thyme jus, pickled apple</i> 8 <b>Smoked haddock soufflé</b> <i>buttered kale, grain mustard cream</i> 8
Mains	<b>Cranberry, sage &amp; onion stuffed turkey roulade</b> <i>goose fat roast potatoes, maple parsnip, pig in a blanket, gravy</i> 18 <b>Red wine braised beef shin</b> <i>dauphinoise potato, roast root vegetables, shallot, thyme &amp; bacon gravy</i> 18 <b>Roast hake loin</b> <i>mussel &amp; clam chowder, buttered greens, garden herb potato</i> 18 <b>Vegetable, lentil &amp; chickpea tagine</b> <i>almond &amp; apricot cous cous, roast pimento, mint raita (ve)</i> 15 <b>Fish &amp; chips</b> <i>ale batter, hand-cut chips, mushy peas, tartar sauce</i> 14 <b>Oriental sticky pork belly</b> <i>spiced rice, miso glazed vegetables</i> 18 <b>6oz fillet steak</b> <i>garlic king prawns, hand-cut chips tomato, mushroom, onion, watercress, bearnaise sauce</i> 29 <b>Whole grilled Dover sole</b> <i>buttered new potatoes, greens, beurre noisette</i> 29 <b>Wagyu denver steak</b> <i>chimichurri dressing, tomato &amp; mozzarella salad, fries</i> 19
Salad	<b>Buddha Bowl</b> <i>harissa hummus, apricot cous cous, celeriac remoulade, salad, coconut &amp; mango dressing, paprika nacho (ve)</i> 14 Add jerk chicken breast OR roast halloumi 4
Sides	<b>Dauphinoise potato</b> 3.5 <b>House salad</b> 3.5 <b>Fries</b> 3.5 <b>Handcut chips</b> 3.5
Vegan	<b>Please see our vegan menu</b>

# JUNIPER

## Desserts

**Chocolate & frangelico mousse** *winter berry compote, hazelnut brittle* 7

**Taste of citrus** *orange & cointreau panna cotta, lemon tart, lime curd meringue* 7

**Mulled apple crumble** *vanilla ice cream* 6.5

**Christmas pudding bread & butter pudding** *brandy custard* 7

**Sticky toffee pudding** *salted butterscotch, vanilla ice cream* 6

**British Cheese Board** *biscuits, chutney, fruit* 9

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