



Christmas Lunch

Nibbles

Red pepper & garlic hummus *paprika nachos (ve)* 3.5

Ginger bhajis *coconut & mango aioli (ve)* 4 **Garlic & lemon olives** (ve) 3

Starters

Chicken liver & port parfait *toasted bloomer, pear, red onion & cider chutney*

Soup *warm bloomer, English butter*

'Cheese & Onion' *Lancashire black bomb, toased sourdough, butter braised spring onion, onion seed dressing, crispy shallot*

Butternut squash, sage & white onion filo *celeriac remoulade*

Icelandic prawn cocktail *bloody mary marie rose, gem, bloomer*

Browns of Chorley haggis *crouton, grain mustard cream, poached egg*

Main Course

Cranberry, sage & onion stuffed turkey roulade *goose fat roast potatoes, maple parsnip, pig in a blanket, gravy*

Smoked haddock & seafood crepe *buttered greens, garlic & herb roast potato*

Red wine braised beef shin *mashed potato, roast root vegetables, shallot, thyme & bacon gravy*

Whole grilled baby lemon sole *greens, buttered new potatoes, parsley*

Vegetable, lentil & chickpea tagine *almond & apricot cous cous, roast pimento, mint raita (ve)*

Mangalitsa pork & black pepper sausages *grain mustard mashed potato, onion gravy*

Dessert

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

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

Mulled apple crumble *vanilla ice cream*

Christmas pudding bread & butter pudding *brandy custard*

Sticky toffee pudding *salted butterscotch, vanilla ice cream*

Juniper cheese board *selection of British & continental cheeses, chutney, biscuits (€3 supplement)*

ONE COURSE £12.50

TWO COURSES £16.50

THREE COURSES £20.50

Lunch

Lobster crème brûlée *Cornish crab, king prawn, pickled apple* 9.5

Turkey bloomer sandwich *sage & onion stuffing, bacon, cranberry sauce* 7

Roast halloumi wrap *tomato red pepper salsa, tortilla wrap* 7

Fish & chips *ale batter, handcut chips, mushy peas, tartare sauce* 11

Wagyu beef burger *Gruyere cheese, beef tomato, Juniper relish, fries* 13

Buddah bowl *harissa hummus, apricot cous cous, celeriac remoulade, salad, coconut & mango dressing, paprika nacho (ve)* 12

Add roast halloumi 4

Add satay chicken 4

Sides

Parsnip dauphinoise potato

3.5

Fries

3.5

Hand cut chips

3.5

House salad

3.5