THE FENWICK

£110 Per Person

STARTERS

ROASTED PARSNIP, APPLE & CHESTNUIT SOUP

Chestnut Crumb · Crème Fraiche · Sage Oil

PRAWN COCKTAIL

Avocado · Chive · Buttered Brown Bread

TWICE BAKED LANCASHIRE CHEESE SOUFFLE

Lancashire Cheese Cream · Aged Parmesan · Chive

CHICKEN LIVER PARFAIT

Spiced Cranberry Chutney · Pickled Shallots · Toasted Brioche

MAINS

ROAST TURKEY

Roast Potatoes · Mash Potato · Sprout & Pancetta Slaw · Honey Glazed Root Veg

Pigs in Blankets · Tenderstem · Pork Stuffing · Gravy

CHESTNUT & CRANBERRY NUT ROAST

Roast Potatoes · Mash Potato · Sprout Slaw · Glazed Root Veg

Tenderstem · Sage & Onion Stuffing · Gravy

VENISON, PHEASANT & WILD MUSHRROM PIE

Beef Fat Chips · Tenderstem · Glazed Root Veg · Gravy

BUTTER POACHED COD LOIN

Leak & Pancetta Fondue · Buttered Kale · Fondant Potato

DESSERTS

CHRISMAS PUDDING

Brandy Anglaise · Cranberry Compote

VANILLA CRÈME BRULEE

Spiced Shortbread · Winter Berries

DARK CHOCLATE & ORANGE CREMAUX

Salted Caramel · Sesame Tuille · Blood Orange

LANCASHIRE CHEESE BOARD (£5 Supplement)

Selection of Local Cheese · Artisan Crackers · Grapes – Fig Chutney

Please inform your server of any food allergies or dietary requirements before ordering.

While every care is taken to accommodate dietary requirements, our kitchen handles all major allergens and we cannot guarantee an allergen-free meal.