

Assheton

ARMS

Festive Menu

Available from 27th November - 21st December 2018

Served Monday - Friday

Starters

- Spicy crab and brandy bisque with gruyère and sourdough
- Cauliflower and leek croquettes with beetroot and rhubarb ketchup
- Ham hock terrine with pickled vegetables, toasted ciabatta and watercress
- Sticky and spicy chilli chicken with gem salad and sour cream

Mains

- British turkey with seasonal vegetables, pigs in blankets, roast potatoes, rich gravy, cranberry and bread sauce
- Sea Bass Bilbaina, with tomato, garlic and sherry sauce, steamed broccoli, crispy potatoes and smoked almonds
- Slow cooked Goosnargh duck leg with sprout bubble and squeak, carrots, mulled wine and cherry gravy
- Lentil shepherd's pie with roasted root vegetables topped with smoked cheese mash and pickled red cabbage

Puddings

- Sticky toffee Christmas pudding with rum and raisin ice cream
- Chocolate délice with a tangerine jelly centre, caramel and hazelnut crumb
- 3 cheese selection with chutney, grapes and crackers

Two course lunch £16.50

Three course lunch £19.50

Three course dinner £24.50

Add our festive drinks packages to your lunch or dinner for just £10 per person and enjoy a drink with each course.

£10 per person deposit required for parties of eight or more.

Pre-orders required for parties of ten or more.

Please note discretionary 10% service charge will be added to the bill for parties of eight or more.

