

Assheton

ARMS

Christmas Day

Prosecco on arrival

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Starters

Miso king scallop, tiger prawn siu mai and tempura tenderstem
Chargrilled quail with confit leg croquette, white bean and truffle dressing
Crispy Jerusalem artichokes with nori crumb, confit lemon and almond puree V
Fish soup with saffron and orange, gruyere cheese, rouille, aioli and sea salt croutes

Mains

Traditional turkey with all the trimmings; pigs in blankets, buttered vegetables, roast potatoes, bread sauce, cranberry sauce, sage and onion stuffing
Tikka spiced Lobster with green dahl, spinach, chickpea, rhubarb and ginger
Beef fillet and kale wellington with salt baked celeriac, baby vegetables and duck fat chips
Braised hispi cabbage with morels, shallot tart tatin, baby vegetables and port sauce V

Puddings

Traditional Christmas pudding with brandy sauce
Clementine cheesecake with port marinated figs and walnut caramel
Black forest chocolate mille feuille with cherry ice cream and chocolate mousse
Little baby cheesus board; five cheese selection with Christmas chutney, crackers and grapes

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Adults £69.95

Children £25.00 (under 10s)

Deposit at £10 per person required to reserve a table.
Payment in full and pre-orders must be received by 31st October. Payments non refundable.

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