



Festive Lunch

MENU

TO START

Sweet potato, ginger & carrot soup (V)

♦
Prawn & crayfish salad, gribiche sauce, grapefruit

♦
Cured beef, truffle & parmesan

♦
Smoked salmon, lemon & peppercorn sauce



MAIN COURSE

Roast Worcestershire turkey, seasonal trimmings

♦
Roast seabass, fine beans, salsa verde

♦
Braised leeks, madeira cream, mushroom puff (V)

♦
Braised lamb shoulder, confit cabbage, champ



PUDDING

The Elms Christmas pudding, brandy cream

♦
Cinnamon custard, poached oranges

♦
Spiced plum pavlova

♦
Mrs Kirkhams Lancashire cheese, whisky cake

(V) Vegetarian alternative



£28.00 PER PERSON THREE COURSES (EXC. COFFEE)