



PENNINE MOORS CHRISTMAS

18 DECEMBER 2021

LUNCHEON

Canapés

Herb Fed Chicken, Wild Mushroom, and Tarragon Puff Pastry Tarts
Brie and Cranberry Arancini, Truffle Mayonnaise

-oOo-

Christmas Dinner

Beetroot and Juniper Cured Trout and Trout Mousse
Celeriac Remoulade, Crispy Capers and Red Amaranth Salad

-oOo-

White Onion, Parsnip and Thyme Velouté
'Posh' Cheese Straw

-oOo-

Roast Whittlefold Farm Prized Bronze Turkey,
Cranberry and Chestnut Stuffing, Pigs in Blankets,
Goose Fat 'Roasties', Seasonal Vegetables and Roasting Jus

Homemade Bread and Cranberry Sauce

-oOo-

The Great British Cheeseboard,
Served with Allen's Chutney and Artisan Biscuits

-oOo-

Traditional 9 month Matured Christmas Pudding
Cherry Compote, Amaretti Crumb and Vanilla Pod Cream

-oOo-

Freshly Brewed Coffee
Petits Fours and Mini Mince Pies