**The Arches Christmas Evening Menu**

Chef’s soup of the day with a warm roll (V) (DF) (GF) Available

Black pudding, Lancashire cheese potato cake, pancetta, crispy egg and mustard sauce.

Chicken liver parfait spiced red onion marmalade toasted brioche.

Deep fried Brie with cranberry and redcurrant jam. (GF)

Smoked salmon red onion and caper tart with horseradish crème fraiche. (P)

 ~ ~ ~ ~ ~ ~ ~ ~

Roast Turkey, duck fat roast potatoes, pig in blanket, sage and cranberry stuffing and turkey jus, seasonal vegetables. (GF) Available

Fritto Misto, haddock goujons, salmon fishcake, calamari, tempura prawns,

pea puree and hand cut chips. (P) (GF)

Roasted chicken breast, dauphinoise potato, sauted wild mushroom, spinach and asparagus, tarragon cream and seasonal vegetables. (GF)

Braised beef bourgignon pie, topped with creamy mash, stilton glaze,

celeriac and parsnip puree, seasonal vegetables and red wine jus.

Vegetarian Option Available on request.

 ~ ~ ~ ~ ~ ~ ~ ~

Christmas pudding and brandy sauce.

Sticky toffee pudding with toffee sauce and vanilla ice cream.

Crème brulee of the day with shortbread biscuits.

Apple and mincemeat strudel with vanilla custard.

Chocolate and baileys cheesecake.

 Any customers with food allergies please inform the waitress.

(GF) Gluten Free (P) Pescatarian (V) Vegetarian (DF) Dairy Free

Bookings 6:30-8pm Friday 5th & 12th December **PRE ORDERS REQUIRED**

**3 Courses £37.50 including entertainment.**