



Festive Menu 2020

Two or three course set menu

Starters

Tempura 'pigs in blankets' bacon jam, blue cheese emulsion

Chestnut mushroom & tarragon arancini, parmesan crisp & balsamic

Gin & juniper Gravlax, crème fresh, dill & soda bread

Mains

12-hour lamb shoulder, braised spiced red cabbage, dauphinoise croquette & pa jus

Goosnargh Turkey breast roulade, smoked bacon, cranberry, pork, sage stuffing, goose fat potatoes, pig in blanket & turkey gravy

Fisherman's Pie, salmon smoked haddock, chive & cream sauce, truffle & smoked Cheddar mash, winter greens

200g aged fillet steak, triple cooked chips, roasted vine tomatoes, chestnut mushroom arancini & choice of sauce

Desserts

Chocolate orange fondant, salted caramel, Chantilly cream

Encore Mess, meringue, Encore Gin-soaked berries, caramel coconut cream

Christmas pudding, brandy sauce & ginger biscuit

