



# CHRISTMAS 3 COURSE DINNER MENU

THE  
**BRIDGE**  
*pub and dining*

**3 COURSES £23.50**

## STARTERS

### Roasted Cauliflower Soup

with a Cheshire cheese fritter

### Ardennes Pate

toasted rye bread and a plum and Chambord chutney

### Cheshire Rarebit

on ciabata toast with a red onion marmalade

### Bury Black Pudding Croquettes

with a whole grain mustard mayonnaise

### Whiskey Cured Salmon Gravalax

beetroot & apple slaw and a grapefruit & saffron crème fraiche

## MAINS

### The Bridge Christmas Turkey Lunch

roast turkey breast and thigh, pig in blanket, onion & apricot stuffing, duck fat & thyme roast potatoes, honey glazed parsnip & carrots, chive mash potato, buttered sprouts and turkey gravy

### Pan Roasted Loin of Cod

Jerusalem artichoke puree, brown shrimp & tarragon butter, samphire grass and roasted pumpkin

### Wild Mushroom & Puy Lentil Cheshire Cheese Wellington

With a creamy chive mash, mulled port and red currant reduction

### Roast Pork Loin Fillet

crispy onion and herb crust with a creamy cider, smoked pancetta and wild mushroom sauce, sautéed leeks and butter poached fondant potato

### 8oz Sirloin steak

Slow roasted plum tomato, Portobello mushroom, hand cut chips, green peppercorn and brandy sauce

## DESSERTS

### Traditional Christmas Pudding

with a brandy butter sauce

### Eggnog Tartlet

creamy eggnog filled tartlet, meringue kisses and orange cointreau syrup

### Sticky Stem Ginger & Vanilla Pudding

with a cardamom custard

### Festive Ice Cream Sundae

trio of festive ice creams, crushed Lebkuchen biscuit and whipped cream

### British Cheese Board

Garstang blue, Appleby's smoked cheddar, Mrs Kirkham's Lancashire artisan crackers and mulled cider chutney

