



# CHRISTMAS 3 COURSE DINNER MENU

N<sup>o</sup> 1  
CANAL  
STREET

3 COURSES £28.50

## STARTERS

### Roasted Cauliflower Soup

with a Lancashire cheese fritter

### Venison & Cheshire Rabbit Terrine

sourdough toast and mulled cider, cinnamon & Bramley apple chutney

### Lobster & Celeriac Remoulade

curried crab cakes with a tomato and cucumber concass

### Sticky Figs

grilled with Garstang blue, charred chicory with a cracked black pepper and honey dressing

### Whiskey Cured Scottish Salmon

beetroot & apple slaw and a grapefruit & saffron crème fraiche

## MAINS

### No1 Christmas Turkey Dinner

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

### Slow Braised Ox Cheek

horseradish and thyme suet dumplings, celeriac mash and Urban fox ale gravy

### Duck Three Ways

roasted gressingham duck breast, confit leg, duck fat parmentier, braised duck croquette, grilled baby leeks with a bath tub gin and black cherry glaze

### Wild Mushroom & Puy Lentil Lancashire Cheese Wellington

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

### Baked Cod Loin

with a Thai snow pea broth, fried baby aubergines, pad noodles and tom yum fried queen scallops

## 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

