

Monday 1st to Tuesday 23rd December
Sat 27th, Mon 29th & Tues 30th December

Christmas on the menu

The long, long lunch at Northcote

Take the weight off your shopping bags. Forget about menu planning. Stop worrying whether that new carpet will be laid before Christmas. Take time out for a long and lazy lunch with family, friends or colleagues. Not just any lunch, but Christmas lunch from our Michelin Star kitchens and a menu with all the hallmark flair of Nigel Haworth and Lisa Allen.



THE MENU

★ STARTERS - £6.50 ★

Goosnargh Duckling Leg Pye,
Rosemary Mash, Fruity Cabbage

Flat Mushroom Ravioli, Artichoke Cappuccino,
Crispy Mushrooms

House Cured Organic Salmon,
Soft Egg, Gem Lettuce, Capers

John Midgley's Pumpkin and Ginger Soup,
Salted Pumpkin Seeds

★ MAINS - £15.50 ★

Slow Cooked Foragers Saddleback Pork Shoulder,
Braised Bits, Crackling, Puree Potatoes,
Char-grilled Pak Choi, Roasting Juices

Butter Puff Pastry wrapped Whitewell Partridge
and Pheasant, Chestnut and Cabbage
Stuffing, Cranberries

Pan roast Codling, Pea Broth,
Straw Potatoes and Garden Herbs

Haunch of Venison, Potato Wrapped Shoulder,
Blackpudding, Butternut Squash, Elderberry Sauce

★ DESSERTS - £5.50 ★

Granny's Christmas Pudding
with Brandy Sauce and Rum Butter

Buttermilk and Medjool Date Slice,
Toasted Grapes, Port Jelly

Honey & Mead Bread and Butter Pudding,
Pears and Cranberries

A selection of 3 Lancashire Cheeses -
Mrs Kirkham's 3 month Tasty, Sandham's Porter,
Garstang Blue, Fireside Chutney

Freshly Ground Coffee & Mince Pies (£2.50)

★ £30.00 PER PERSON ★

Service at your discretion