

FESTIVE LUNCHES featuring our resident pianist

APPETISER

White Tower Prawn Cocktail

Homemade marie rose sauce and fresh lemon

Cream of Vegetable Soup (v)

Bread roll

Chicken Liver Pâté

Melba toast, red onion chutney

ENTRÉE

Traditional Roast Fylde Turkey

Served with all the trimmings

Oven Baked Fillet of Salmon

Crushed new potato, brown shrimp sauce

Roast Sirloin of Beef

Yorkshire pudding, beef stock gravy

Beet & Goats Cheese Wellington (v)

Filled with cranberry and sweet potato, tomato and oregano sauce

Roasted Aubergine (v)

Filled with ratatouille, tomato and oregano sauce

SIDES

Chef's selection of freshly prepared vegetables and potatoes

DESSERTS

Vanilla Cheesecake

Berry compote

Chocolate Fondant

Vanilla ice cream

Baileys Panatone Bread and Butter Pudding

Vanilla bean custard

3 Courses - £32.95 per person

(Children's menu - see website)



WHITE TOWER

Antony Malone