



THE EMPORIUM

Christmas Grouse Menu

FESTIVE GROUPS MENU SERVED DAILY AT
LUNCH & DINNER 1ST - 23RD DECEMBER

SALAD CAPRESE (V)

Torn burrata & ripe plum tomatoes with first press olive oil
& aged balsamic, fresh basil & black pepper

OAK SMOKED SALMON AND CORNISH CRAB

Fennel, Dill and Orange, mace

LAMB KLEFTIKO SALAD

Feta, olive, charred cucumber and vine plum tomato, mint and yoghurt dressing

CELERIAC AND BRAMLEY APPLE SOUP (V)

Onion seed oil, granary roll

TERRINE OF PULLED CHICKEN

Black-pudding & pistachio granary toast, house chutney

ROAST GOOSNARGH TURKEY

Garlic and sage roasted butternut squash, peppers, and courgette pigs in
blankets, buttered kale, apple cider jus

PAN FRIED SEA BREAM FILLETS

Creamed leeks and golden beetroot,
pomme puree, crispy fried mussels, crispy leeks

SWEET POTATO, CARAMELLISED ONION & GOAT'S CHEESE TART (V)

With a walnut crumble, red pepper butter sauce,
red chard, vine tomato and rocket salad

SLOW COOKED LAMB SHOULDER

Harissa spiced matbucha sauce, marinated &
roasted vegetables, sweet potato, cumin yoghurt

MARKET FISH BROTH

Chilli, pesto & garlic, selection of market fish,
parmesan crust, warm bread & aspen fries

TRADITIONAL CHRISTMAS PUDDING (V)

Caramelised pear compote, brandy butterscotch

CHEERRY BAKEWELL

Almond frangipane tart

CHEESE & CRACKERS SELECTION

British & continental cheeses, celery, chutney,
grapes & crackers (£3.00 supplement)

WARM CHOCOLATE BROWNIE CHOCOLATE (V)

Fudge sauce, caramel honeycomb ice cream

BOWLAND CHEESECAKE (V)

(ask your server for today's special!)



2 COURSES
£21.50
3 COURSES
£26.00

