

MR COOPER'S

FESTIVE MENU

23th November – 24th December 2019
12.00pm to 10.00pm

STARTERS

Roasted celeriac
soup, ox tail and
truffle bon bon,
puffed rice

Mr Coopers prawn
and langoustines,
bloody Mary cocktail,
heritage tomatoes,
avocado

Goosenargh chicken
and Bury black
pudding terrine,
piccalilli, toasted
hazelnuts

MAINS

Golden roast turkey
breast, chestnut puree,
glazed parsnips,
dripping roast potatoes,
apricot and sage
stuffing, red current jus

Roasted fillet of salmon,
cannellini bean and
smoked pancetta
cassoulet, parsley oil

Braised king oyster
mushroom, spelt barley
risotto, tender stem,
Kidderston Ash goats
cheese, kale pesto

DESSERTS

Mr Coopers winter
garden, white
chocolate snow,
mulled wine poached
pear, ginger biscuit

Warm homemade
Eccles cake, currants,
raisins and
cranberries, eggnog
ice cream,
clementine brittle

Selection of cheese,
lightly spiced
crackers, mulled
wine jelly

Monday to Thursday

2 courses £24.00 & 3 courses £30.00

Friday & Saturday

2 courses £26.00 & 3 courses £32.00

Note: All ingredients are not listed. Please advise staff of any food allergies or dietary requirements.