



ASSHETON ARMS

Festive Menu

2 COURSES £30.00 | 3 COURSES £35.00

STARTERS

SOUP OF THE DAY (v) (veo)

Freshly baked bread

SMOKED SALMON & PRAWN COCKTAIL (gfo)

Marie Rose & granary bread (£2.75 supplement)

CREAMY GARLIC MUSHROOMS ON TOAST (v) (gfo)

MAINS

AGED SIRLOIN OF BEEF STEAK (gf)

Frites & peppercorn sauce (£6 supplement)

TURKEY DINNER (gfo)

All the trimmings

PAN FRIED SEA BASS

Crushed new potatoes, tenderstem broccoli & lemon butter sauce (gfo)

ROAST GARLIC FETTUCCHINE (veo)

Chilli & herb marinated vegetables

DESSERTS

STICKY TOFFEE PUDDING (gfo)

Toffee sauce & vanilla ice cream

MIXED BERRY ETON MESS (gf)

LANCASHIRE SELECTION OF CHEESES (gfo)

Pickled celery, pickled grapes, fruit chutney & crackers (£4.50 supplement)

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.

We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

For more details, please call us on 01200 439699

or email info@asshetonarms.co.uk



