



THE
DEACON

A MODERN BRITISH TAVERN

Christmas Day

4 COURSE CHRISTMAS DAY DINNER | £100PP

CHRISTMAS CANAPÉS ON ARRIVAL

STARTERS

CELERIAC & APPLE SOUP

Blue cheese & walnuts, warm
bread (N/GFO/V/VEO)

CHICKEN LIVER PÂTÉ

Red onion jam, toasted
granary bread

"HOT SMOKED" SALMON

Marinated beets,
horseradish & dill
cream (GF)

MAINS

BUTTER ROAST TURKEY

Pigs in blankets, sage & onion stuffing, fondant potato, honey glazed
carrots & parsnips, sprouts, gravy (GF)

BRAISED FEATHER BLADE OF BEEF

Boulangere potatoes, kale, chestnuts, red wine sauce (N/GF)

ROAST LOIN OF COD

Puy lentils, charred fennel, salsa verde (GF)

PUMPKIN & CHESNUT RISOTTO

Sprouts, crispy kale, parmesan (N/V/VEO)

DESSERTS

CHRISTMAS PUDDING

Brandy butter

CHOCOLATE MOUSSE

Vanilla cream, orange &
almond biscotti (N/GFO)

CHEESE SELECTION

Grapes, celery,
chutney, crackers

CHILDREN UNDER 10 | £50PP

FOR RESERVATIONS PLEASE EMAIL LAUREN@THEDEACONLYTHAM.COM