



CHRISTMAS DAY AT TRUE NORTH

RESERVATIONS 12:00 – 17:00
ADULTS £90 / KIDS £40 / UNDER 5s FREE

TO BEGIN

BUBBLES ON ARRIVAL

Spumante, bucks' fizz or sparkling orange juice

TO START

ROAST BUTTERNUT SQUASH & SWEET POTATO SOUP Vg

toasted pumpkin seeds, spinach & vegan feta filo parcel

DUCK LIVER PARFAIT

smooth duck liver parfait, smoked duck & cherries, toasted brioche, seasonal chutney

12-HOUR PULLED PORK & LEEK BON-BON

pork scratching crumb, seared King scallop, Bury black pudding,
sweet apple & blackberry puree, blackstick blue cheese

TRUE NORTH PRAWN COCKTAIL

freshwater Greenland prawns, lobster, crayfish, Marie-Rose sauce, panko king prawns,
cucumber spaghetti, torched tomato, warm seeded malt bread

HOME-CURED SALMON GRAVLAX

hand-picked crab crème fraiche, crispy quail's egg, caviar hollandaise, lemon balm

PAN-FRIED WILD MUSHROOMS & CHESTNUTS v

in thin pastry, creamed spinach, black garlic, shallots, truffle & tarragon pesto

TO FOLLOW

served with roasted winter vegetables and all the proper accompaniments

BUTTER-BASTED GOOSNARGH TURKEY

home-made pigs in blankets, apricot & hazelnut stuffing and all the usual suspects

ROAST RACK OF LAMB

pressed Lancashire hotpot, braised red cabbage & cranberries, red wine & port sauce

28-DAY DRY AGED FILLET OF BEEF

creaméd celeriac, home-made oxtail pudding, potato crumb, baby watercress, Madeira pan jus

HONEY & PISTACHIO DUCK BREAST

roast beetroot & sweet potato fondant, redcurrant sauce, baby herbs

PORCINI-SEASONED CHICKEN BREAST

wild mushroom tortellini, fresh truffle & parmesan cream, crispy shallot rings,
micro rocket leaves, chunky tarragon pesto

WHOLE LOBSTER THERMIDOR

triple-cooked home-cut chips, crayfish & prawn salad

SCOTTISH SALMON FILLET

sautéed leeks & garlic, crab wellington with Prosciutto ham, shellfish bisque

PEARL BARLEY RISOTTO Vg

roast cauliflower & beetroot pearl barley risotto, fresh horseradish &
blue cheese bon-bon, watercress salad

LITTLE ONES

HOME-MADE PIGS IN BLANKETS

cranberry sauce to dip

KIDS TRUE NORTH CHRISTMAS ROAST

butter-basted Goosnargh turkey served with all the trimmings

WARM COOKIE DOUGH

toffee sauce, vanilla ice cream

*if you'd prefer to order a smaller portion from the main menu, please let us know,
we'll try our best to accommodate any requests*



TO FINISH

WHITE CHOCOLATE & CRANBERRY PANETTONE BREAD & BUTTER PUDDING

vanilla crème Anglaise

TERRYS CHOCOLATE ORANGE BROWNIE

cardamom ice cream

TRUE NORTH 'TRIFLE'

bread & butter pudding, raspberry jelly, crème brulee, buttermilk panna cotta

BLACK FOREST CRUMBLE

milk chocolate & salted caramel ice cream, local churned cream

HOME-MADE CHRISTMAS PUDDING

brandy butter, brandy sauce

TRUE NORTH CHEESES

fruit toasts, chutney, grapes, apple, celery

Enquiries & Reservations

Please call us on 01422 849 661 or email info@truenorthrestaurant.co.uk

A £10pp deposit is required for Christmas Day reservations, the final balance is payable on the day. Completed pre-orders are due by Friday 18th December

If you have any allergies, dietary requirements or other requests, please speak to one of the True North team, we'll be happy to help.