

## **Christmas Menu 2018**

1<sup>st</sup> – 24<sup>th</sup> December

### **Starters**

#### **Pioneers Seasonal Soup (V)**

Honey roasted spiced parsnip with parmesan & sage croutons

#### **Chicken & Duck Liver Pate**

Laced with brandy, with a plum port & caramelised onion chutney

#### **Sautéed King Prawns**

In garlic & herb butter, white wine, lemon juice, parsley & chilli flakes

#### **Baked French Goats Cheese (V)**

On an orange & pomegranate salad with cranberry dressing

#### **Carpaccio Beef**

With a rocket & Parmigiano salad, Italian balsamic dressing

### **Mains**

#### **Traditional Christmas Dinner**

Crown of Cheshire turkey, chestnut and sage stuffing, pigs in blankets, garlic & rosemary roasted potatoes, maple glazed parsnips, buttered sprouts, chantenay carrots & a rich homemade gravy

\*Nut Roast and Roast Chicken option available

#### **Cumbrian Cannon of Lamb**

Parmentier potato, chorizo, tenderstem broccoli & black olive jus

#### **Sea bass Fillet**

Pan fried served on a mini fishcake, cream & chive velouté and green beans

#### **Classic Beef Stroganoff**

Strips of fillet beef, mushrooms, brandy in a light crème fraiche sauce, served with fragrant rice

#### **Sweet Red Pepper**

Baked with a festive filling of roasted chestnuts, cranberry, mixed vegetable, cous cous, served with a rich tomato and basil sauce



## **Desserts**

### **Traditional Christmas Plum Pudding**

With brandy sauce

### **Chocolate Tart**

A duo of dark and white chocolate in a sweet pastry case

### **Sticky Toffee Pudding**

With a rich butter toffee sauce & vanilla ice cream

### **Spiced Apple & Cinnamon Sponge**

Served with cream

### **Cheeseboard**

Selection of English & Continental Cheeses

Why not try one of our delicious cocktails to accompany your Christmas dessert?

We recommend:

#### **After Eight 6.95**

*Baileys, Frangelico, Kahlua, peppermint, milk and cream*

#### **Espresso Martini 6.95**

*Absolut Vanilla Vodka, Kahlua, shot of espresso and syrup de gomme*

#### **Raspberry Crème Brûlée 6.95**

*Baileys, Raspberry Liqueur, caramel syrup, raspberries and cream*

**2 courses – 19.50**

**3 courses – 24.50**

**\*Allergens and intolerances\*** we use a variety of nuts and other allergens in our kitchen. Therefore, hard as we try we cannot guarantee that menu items will be allergen free. Please ask a member of our staff if you are uncertain and they will liaise with our chef.

We also have gluten free options, please ask your server.