



FESTIVE MENU 2021

STARTERS

KING PRAWNS

Sauteed in garlic butter, chilli flakes, white wine and lemon

CHICKEN LIVER PARFAIT

Laced with port & brandy, served with homemade red onion chutney & toasted brioche

GOATS CHEESE (V) (GF)

Baked French goat's cheese, candied walnuts, drizzled with orange blossom honey on a pomegranate salad

CHESTNUT, SAGE & ONION SOUP (V)

Crème with a lemon & garlic croute

MAINS

TRADITIONAL CHRISTMAS DINNER

Breast of Cheshire turkey, chestnut, sausage and sage stuffing, pigs in blankets, garlic & rosemary roasted potatoes, maple glazed parsnips, buttered sprouts, chantenay glazed carrots & a rich homemade gravy
**Supreme Roast Chicken or Nut Roast (VE) option available*

PAN FRIED SEABASS (GF)

On a prawn & pea risotto

CLASSIC BEEF STROGANOFF

Fillet strips, chestnut mushrooms in a rich & creamy sauce infused with brandy, served with rice

CHEDDAR, TOMATO & MIXED VEGETABLE CREME FRAICHE TART (V)

Served with seasonal vegetables

DESSERTS

BOOZY CHRISTMAS PUDDING

With a homemade brandy sauce

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla ice cream

TIRAMISU

Coffee-soaked sponge, whipped Marsala & mascarpone cream topping

HOMEMADE CLEMENTINE CAKE (GF)

Served with orange liqueur whipped cream

2 Courses – 21.95

3 Courses – 26.95

**Allergens and intolerances* we use a variety of nuts, seeds, dairy, cereals 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.*