

# CHRISTMAS MENU

**3 COURSE - £24.95 // 2 COURSE - £19.95**

*2 courses available 12pm-4pm only*

## TO START

### ROAST CAULIFLOWER & AGED CHEDDAR SOUP (V)

Rarebit sourdough crouton, rosemary, seeds, crème fraîche, sourdough

### CHICKEN & DUCK LIVER PÂTÉ

Pickled cherries, thyme, sourdough toasts

### HOUSE SMOKED SALMON

Smoked Scottish salmon, capers, pistachios, dill crème fraîche, dark rye bread

### CLASSIC PRAWN COCKTAIL

Baby gem, radish, avocado, Russian dressing, paprika crumb

## MAINS

### ROAST CHESHIRE TURKEY BREAST

Sage, apricot & onion stuffing, pigs in blankets, turkey gravy

### SLOW COOKED SHIN OF BEEF

Slow cooked shin of beef, red wine sauce, braised pickled red cabbage

### CHESTNUT, CRANBERRY & SAGE NUT ROAST (V)

Sweet potato, mushroom, parsley, thyme, Parmesan, vegetarian gravy

*All served with broken rosemary roast potatoes, roasted caramelised roots, tossed winter greens & charred maple sprouts, bread sauce, gravy*

### ROAST HERBED FILLET OF SALMON

Horseradish crème fraîche, green herbs, heritage beets, pickled orange, sautéed fingerling potatoes

## CHRISTMAS PUDDING CLUB

### STICKY TOFFEE & DATE PUDDING

Butterscotch sauce, rum & raisin ice cream

### FERRERO ROCHER ROAST HAZELNUT CHEESECAKE

Hazelnut praline crumb, chocolate sauce

### CLEMENTINE & CRANBERRY POSSET

Cranberry compote, cinnamon sugared shortbread biscuit

### CHEESEBOARD

Local cheeses, winter spiced plum & apple chutney, sourdough toasts

# CHRISTMAS MENU

**£20 PER PERSON**

## **BUFFET**

### **ROASTED BEETS WITH HORSERADISH CRÈME FRAÎCHE & DILL (V)**

Rosemary & balsamic vinegar roasted beets

### **GERMAN POTATO SALAD (V)**

Creole potato salad, mayonnaise & crème fraîche, red onion, parsley, chive, whole grain mustard

### **HOT SMOKED STICKY CHIPOLATAS**

Honey & mustard glaze

### **CURED MEAT & CHEESE BOARD**

Selection of deli cured meats & cheese, house pickles, kraut, winter spiced fruit chutney

### **ARANCINI**

Fried crumbed risotto rice balls, stuffed with Mozzarella & ragù

### **SPICED TURKEY GOUJONS**

Cranberry dipping sauce

### **LAMB KOFTAS**

Chargrilled lamb koftas, yogurt aioli, mint, coriander, pomegranate, pickled fennel, rose harissa, flatbread

### **ARTISAN PIZZA**

*Using dough slow proved overnight, for a thin & textured base*

- Tomato, Basil, Mozzarella pizza (v)

- Chicken, boccancini, basil pesto, rocket, Parmesan