

CHRISTMAS DINING 2017

£25PP

STARTERS

ROAST CAULIFLOWER & AGED CHEDDAR SOUP (v)

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

CHICKEN & DUCK LIVER PÂTÉ

Spiced chutney, thyme, sourdough toasts

ALPINE CHÉVRE

Goat's cheese, pickled orange, watercress, green beans, hazelnut & vinaigrette

ROASTED BEETS WITH HORSERADISH VEGAN CRÈME FRAÎCHE & DILL (ve)

Rosemary & balsamic vinegar roasted beets

MAINS

ROAST CHESHIRE TURKEY BREAST

Sage, apricot & onion stuffing, pigs in blankets

CHESTNUT, CRANBERRY & SAGE NUT ROAST (v)

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

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

LOW AND SLOW BEEF

Slow cooked beef, red wine sauce, braised pickled red cabbage, fondant potato

WALNUT BASIL PESTO BAKED COD LOIN

Harmentier potatoes, winter tossed winter greens, lemon butter

PUDDINGS

STICKY TOFFEE & DATE PUDDING

Butterscotch sauce & clotted cream

CHOCOLATE & ROAST HAZELNUT CHEESECAKE

Hazelnut praline, chocolate sauce

CLEMENTINE & CRANBERRY POSSET

Cranberry compote, cinnamon shortbread biscuit

CHEESEBOARD

Brie de meaux, beenleigh blue, aged cheddar with crackers & chutney

**BOOK BY
SEPTEMBER
TO BAG A
DISCOUNT**

T R O F

CHRISTMAS DINING 2017

£15PP

BUFFET

ROASTED BEETS WITH HORSERADISH VEGAN CRÈME FRAÎCHE & DILL (ve)
Rosemary & balsamic vinegar roasted beets

CURED MEAT & CHEESE BOARD
*Selection of cured deli meats & cheese, seasonal house pickles,
winter spiced fruit chutney*

NEW ORLEANS POTATO SALAD (v)
*Creole potato salad, mayonnaise & crème fraîche, red onion, parsley,
chive, whole grain mustard*

PIGS IN BLANKETS
Honey & mustard glaze

ARANCINI (v)
Fried crumbed risotto balls, stuffed with Mozzarella & ragù

BREAD SELECTION (v)
Served with whipped truffle butter

SPICED TURKEY TENDERS
Cranberry dipping sauce, aioli

MINI CHEESEBURGERS
Brioche, burger sauce, pickles

SWEET POTATO FALAFEL (ve)
*Hummus, vegan tahini yogurt aioli, green herbs, kale & barley salad, harissa,
pickles, khobz bread*

VEGAN BLACK PUDDING (ve)
Sweet Mustard sauce

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