

CHRISTMAS SET COURSE

2 courses £25 / 3 courses £30

starters

cauliflower & chestnut soup (ve)(gfo)

- gremolata, rye bread

ham hock terrine (gfo)

- pickles, aioli, rye bread

cheese & leek croquettes (v)

- aioli

mains

roast cheshire turkey

- seasonal vegetables, roast potatoes, pig in blanket,
lashings of gravy

roast beetroot wellington (ve)

- seasonal vegetables, roast potatoes, fig & chestnut
stuffing, lashings of gravy

porchetta

- dauphinoise, greens, cider sauce

fish Pie

- winter garden & caper salad

desserts

sticky toffee pudding

- warm toffee sauce, vanilla ice cream

mulled pear tarte tatin (ve)

- vanilla ice cream

black forest mousse (gf)

- dark chocolate, cherries

CHRISTMAS BUFFET

buffet menu - £26 pp

buffet menu with dessert - £30 pp

mains

steak pie

- slow cooked beef, seasonal vegetables,
puff pastry

classic cheese & leek pie (v)

- potato, caramelised white onion, thyme,
puff pastry

roast beetroot wellington (ve)

- mushroom duxelle, walnuts, thyme,
puff pastry

sides

braised red cabbage (ve)

- christmas spices

root vegetable medley (ve)

- maple roasted parsnips & carrots

charred sprouts (ve)

- with roasted chestnuts

signature lashings

- truf gravy - meat / vegan

dessert

sticky toffee pudding

- warm toffee sauce, vanilla ice cream