

CHRISTMAS MENU 2019

2 COURSES £20.95 // 3 COURSES £24.95

STARTERS

MUSHROOM SOUP

truffle & chestnut cream, salted pretzel chips
(VE alternative available)

CHICKEN LIVER PÂTÉ

spiced fig chutney, pretzel loaf

FRENCH ONION & COMTE CROQUETTE

radicchio, haus mustard dressing

SMOKED SALMON ROSTI

horse radish crème fraiche

MAINS

ROAST CHESHIRE TURKEY

roast potatoes, stuffing, pigs in blankets and gravy

CHRISTMAS SPICED ROAST CAULIFLOWER (V)

cranberry stuffing balls, red cabbage, tomato and herb gravy

BAKED HAKE

creamed leeks, mussel, beer & potato chowder

CONFIT DUCK LEGS

pearl barley and savoy cabbage, port sauce

DESSERTS

BLACK FOREST YULE LOG

chocolate shards, boozy cherries

CHRISTMAS PUDDING STRUDEL

brandy sauce
(VE alternative available)

ESPRESSO MARTINI BRÛLÉE

chocolate shortbread

ALPINE CHEESE

haus chutney, biscuits