

CHRISTMAS MENU

Two or Three Course Dining

Available for parties up to 6 people. Must be prebooked & preordered

22.95 // 26.95

STARTERS

CELERIAC & APPLE SOUP (ve) truffle oil, chives

SCOTTISH SMOKED SALMON preserve lemon, capers, pumpernickel crackers

CHICKEN LIVER PATE winter chutney, sourdough toast

ROASTED BEETS & CHEVRE SALAD (v, gf, n) fennel, toasted hazlenut

MAINS

ROAST CHESHIRE TURKEY roast potatoes, bread sauce, pigs in blankets, gravy

WILD MUSHROOM WELLINGTON (ve) butternut squash, truffle, French puff pastry, gravy

SLOW COOKED BEEF (gf) buttery mash, horseradish

BAKED COD butternut squash, Aleppo chilli butter, watercress

all served with a family style accompaniment of seasonal vegetables

DESSERTS

CHRISTMAS PUDDING brandy sauce

HONEY & APPLE SEMIFREDDO (v) honey, pine nuts, Granny smith

ALPINE CHEESE BOARD (v) winter chutney, biscuits

SELECTION OF ICE CREAM & SORBET (ve, gf)