

# CHRISTMAS MENU

## Three Course Dining

£40pp

*Available for parties of 1-20*

*Must be prebooked & preordered*

### STARTERS

*BIER FRENCH ONION (v) gruyere, tophat*

*PRAWN & CRAB COCKTAIL, avocado, pumpernickle cracker*

*DUCK LIVER PARFAIT vin santo soaked raisin, sourdough toast*

*ROASTED BEETS & CHEVRE SALAT (v, gf, n) fennel, toasted hazelnut*

### MAINS

*ROAST CHESHIRE TURKEY bread sauce, pigs in blankets, gravy*

*BUTTERNUT SQUASH WELLINGTON (ve) sweet & sour beetroot, truffle, 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*

SIDES £4 EACH

*PIGS IN BLANKETS - SPICED RED CABBAGE - CELERIAC GRATIN*

### DESSERTS

*CHRISTMAS PUDDING STRUDEL brandy sauce*

*ESPRESSO & CHOCOLATE CHEESECAKE orange compote, cinnamon crumble*

*ALPINE HONEY SEMIFREDDO (v) pine nuts, sour cherries, ginger snap*

*ALBERT'S CHEESE BOARD (v) winter chutney, biscuits*

*SELECTION OF ICE CREAM & SORBET (ve, gf)*

THIS MENU IS SUBJECT TO MINOR SEASONAL CHANGES

ALL OUR FOOD IS FRESH AND CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO PARTIES OF SIX OR MORE.