

CHRISTMAS MENU

Three Course Dining

£40pp

Available for parties of 1-20

Must be prebooked & preordered

STARTERS

BIER FRENCH ONION SOUP (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 (+£3.50pp)

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.