



Christmas Day Menu

To Start

Lobster, Crayfish & Prawn Cocktail (GF)
Shredded lettuce, seafood sauce, cherry tomatoes, pickled gherkins & capers, warm ciabatta

Smoked Chicken Cola (GF)
Liver parfait, honey baked granola, mulled apple chutney, caramelised fig, toasted brioche

French onion soup
Gruyere croute, warm bread & butter

Vegan Filo Parcel (VG)
Roast butternuts, spinach, baby onions, toasted pine nuts, mozzarella style cheese, red pepper & basil pesto

£85
per person

Celebrate The Flat Cap Way.

Contact our customer experience team today
0330 137 3771 | events@flatcaphotels.com

Main course

Rolled & Stuffed Turkey Ballotine

Wrapped in Prosciutto ham, pork, cranberry & chestnut stuffing, pigs in blankets, butter & thyme roast potatoes, honey glazed carrot & Piccolo parsnips, creamed Brussel sprouts & streaky bacon, red wine jus

Pancetta Wrapped Hake Fillet (GF)

Wild mushroom & truffle risotto, crispy shallots, vintage parmesan, chestnut crumble, shaved black truffle, parmesan cracker, watercress

Roast English Sirloin of Beef (GF)

Butter & thyme roast potatoes, honey glazed carrot & Piccolo parsnips, creamed Brussel sprouts & streaky bacon, caramelised celeriac puree, Yorkshire pudding, red wine jus

Nut Roast (VG)

Toasted hazelnuts, almonds & walnuts, cranberries & apricots, thyme roast potatoes, glazed carrot & Piccolo parsnips, creamed Brussel sprouts, red wine jus

(Large bowl of cauliflower cheese for the table)

Dessert

Mulled Wine Poached Pear (V, GF)

Walnut sponge, vanilla cream, candied walnuts, mulled wine syrup

Flat Cap Festive Sticky Toffee Pudding (V)

Christmas pudding spiced toffee sponge, toffee sauce, 'Cheshire farm' rum & raisin ice cream

Cheese Pantry (GF)

Cheese supplied by the good cheese company Cheshire, biscuits, celery, candied walnuts, chutney, quince

Raspberry & White Chocolate Brulee

Vanilla mascarpone, salted butter & ginger shortbread

