

Restaurant Festive Menu

Lunch & Dinner

LUNCH:

Wednesday – Saturday 12:00 – 16:00

£24.95pp

DINNER:

Monday – Saturday 18:00 -21:30

£29.95pp

(excluding Christmas Day, boxing day & NYE)

Starters

Cream of Cauliflower Soup

Roast Hazelnut and Apple (C/G, CE, MI, NU, SU)

Chicken Liver Parfait

Caramelised Chestnut, Spiced Orange, Brioche (C/G, CE, EG, MI, SE, SO, SU)

Goat's Cheese Cheesecake

Chardonnay Vinegar, Roast Fig, Linseed & Pumpkin Seed (C/G, MI, NU, SO, SU)

Mains

Ballantine of Cheshire Turkey

Cranberry and Sage Stuffing, Pig's in Blankets, Dauphinoise Potatoes (C/G, CE, MI, NU, SU)

Braised Shoulder of Cheshire Lamb

Salt Baked Celeriac, Red Cabbage Ketchup (CE, MI, SU)

Pan Fried Sea Bass

Cauliflower Fondant, Artichoke Crisps, Horseradish (FI, MI, SU)

Caramelised Beetroot, Wild Mushroom and Savoy Cabbage Wellington Wild Mushroom and Port Gravy (C/G, EG, MI, SU)

Desserts

Traditional Christmas Pudding

Brandy Butterscotch, Iced Red Currants (C/G, EG, MI, NU, SE, SO, SU)

Selection of Regional Cheese

Mulled Pear Chutney (C/G, MI, SE, SU)

Mont Blanc

Caramel, Chestnut, Dark Chocolate (C/G, EG, MI, SO, SU)

Allergens:

C/G - contains cereals / gluten

CR - contains crustaceans / seafood

FI - contains fish

MI - contains milk

MU - contains mustard

PN - contains peanuts

SO - contains soya

CE - contains celery

EG - contains eggs

LU - contains lupin

MO - contains mollusc

NU - contains nuts

SE - contains sesame

SU - contains sulphites