



Christmas Menu

Available from

Thursday 1st December until
Friday 23rd December

Cream of Tomato Soup, Parmesan Croutons

Fan of Gallia Melon, seasonal fruits & Raspberry Coulis

Trio of Salmon with Melba toast

Smoked Wild Duck breast, Red onion marmalade & salad garnish



Roast hand carved Cheshire Turkey served with a Sage & onion stuffing,

Chipolata, fresh seasonal vegetables & turkey gravy

Venison, smoked bacon & Shallots in a Red currant casserole served
with Dijon mash & savoy cabbage

Paupiette of Plaice in a Piquant Italian sauce served on spinach with
seasonal vegetables

Roast Pheasant breast wrapped in Pancetta served with bread sauce,
Chipolata, seasonal vegetables & Demi

Wild Mushroom stroganoff served on a bed of Tagliatelle



Christmas pudding served with Brandy Butter & Rum sauce

80% Coco Chocolate Torte, Chocolate cream & Raspberry coulis

Passion fruit terrine with seasonal berries & Chantilly Cream

2 Courses £17.50 3 Courses £19.50

PRE BOOKING REQUIRED

BOOKINGS FOR 8 OR MORE

REQUIRE PRE ORDERS

