

Christmas Fayre Menu

Served 4th - 24th December

STARTERS

Homemade Soup of the Day (v) (gf)

with crusty bread and butter

Chicken Liver Parfait (gf option)

served with rustic bread and Christmas chutney

Battered Cod Goujons

served with a gin and tonic tartare dressing

Classic Prawn Cocktail

served with brown bread and butter

Creamy Goats Cheese and Caramelised Red Onion Tart (gf) (v)

served with a rocket salad

Mulled Poached Pear (gf)

with an orange, stilton and walnut salad

MAIN COURSE

Traditional Roast Cheshire Turkey (gf option)

served with pigs in blankets and all the trimmings

Roast Topside of Beef (gf option)

served with homemade Yorkshire pudding

Chicken Breast and Black Pudding Wrapped in Bacon

served with seasonal vegetables and a wholegrain mustard sauce

8oz Ribeye Steak (gf)

served with fat chips, roasted tomatoes, salad and a peppercorn sauce - £4.00 Supplement

Oven Baked Cod on Wilted Spinach and Cherry Tomatoes (gf)

served with new potatoes, veg of the day and a dill cream sauce

Mushroom, Cranberry and Brie Wellington (v)

served with seasonal vegetables

DESSERTS

Traditional Christmas Pudding

served with homemade brandy sauce

Sticky Toffee Pudding (gf)

served with vanilla ice cream

Seasonal Fruit (gf)

served with creamy Greek yoghurt and toasted flaked almonds

Lemon Brulee Cheesecake

served with whipped cream

Cheshire Farms Rum and Raisin Ice Cream (gf)

Freshly Brewed Coffee and Mince Pies

