

FESTIVE MENU 2020

TO START

Spiced Roast Parsnip Soup, Crème Fraîche, Rapeseed Oil and Crumbled Chestnuts
(D,V, can be made Gluten Free)

Smoked Haddock Fish Cake
With A Warm Tartar Sauce & Buttered Swiss Chard (F, E, D, G)

Duck and Brandy Pâté
With Toasted Sour Dough and a Spiced Onion Chutney (G, SD)

Bruschetta of Salt Baked Beetroot, Feta and Pickled Red Onion, Chilli & Mint Yogurt (G, SD, D)

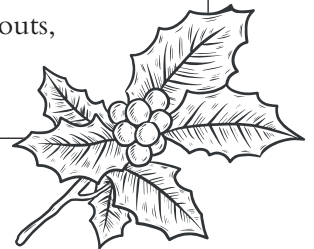
MAINS

Roast Turkey
Chestnut & Cranberry Stuffing, Pigs in Blankets, Garlic & Thyme Roast Potatoes, Maple Roast
Carrots and Parsnips, Shredded Sprouts with Bacon, Red Wine Gravy (G, SD)

Braised Beef Feather Blade in Cobbler Ale
Bubble & Sprout Squeak, Slow Braised Spiced Red Cabbage, Red Wine, Baby Onions &
Mushroom Sauce, Crispy Kale and Bacon (SD)

Walnut Crusted Fillet of Sea Bass
Roasted Potatoes with Garlic and Thyme, Green Beans, Sugar Snap Peas, Kale,
White Wine Butter Sauce (F, D, SD)

The Partridge Nut Roast
Garlic & Thyme Roast Potatoes, Maple Carrots and Parsnips, Shredded Sprouts,
Red Wine Gravy (V, SD, VG)



TO FINISH

Christmas Pudding with Brandy Sauce (G, D, E, SD, V)

Dark Chocolate Tart Orange Ice Cream (G, E, D, V)

Clementine Cheesecake and Cherry Compote (G, SD, D, G)

Cheshire Cheese, Crackers & Spiced Chutney (D, SD, G, C)

£29.95PP

ORDER FORM

Once you've made a booking please complete the order form below and return to a colleague.

Name Contact Number

No. of Adults Children Time

Booking Reference (if known)

To secure your place, a non-refundable deposit of £10 per person is required when booking.

Guest Name																			
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	Smoked Haddock Fish Cake																		
	Duck and Brandy Pâté																		
	Beetroot and Feta Bruschetta																		

Mains	Roast Turkey																		
	Braised Beef																		
	Walnut Crusted Fillet of Sea Bass																		
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Desserts	Christmas Pudding																		
	Dark Chocolate Tart																		
	Clementine Cheesecake																		
	Cheshire Cheese & Crackers																		

TERMS AND CONDITIONS

Our usual daily menu is available throughout December. A deposit of £10pp is required to book. Full payment and pre-order is required by the 12th of December. (V) Suitable for vegetarians. (VG) Suitable for vegans. Please advise a member of the team or your server if you have any dietary requirements before you order. We advise that if a member of a party does suffer with a food allergy, they should make that known at the time of booking. Some dishes may contain alcohol that may not be listed on the menu. If you need to cancel your booking, please contact us at the soonest availability. All deposits are non-refundable.

A service charge of 10% is added to tables of 9 guests or more.