



CHRISTMAS DAY

£65 PER PERSON

STARTERS

Roast celeriac, white truffle & hazelnut soup (N, D)

Game & black pudding terrine, mulled wine chutney, game chips (G, E, SD)

Beetroot carpaccio, pickled shallots, crispy capers, roasted nut & rocket salad (N, SD)

Smoked salmon rilette with preserved lemon, pickled fennel (SD, F, D)

MAINS

Roast Cheshire turkey, confit leg and chestnut stuffing, crisp bacon stock sprouts, roast root veg, thyme and rosemary potatoes, pig in blankets & turkey stock gravy (C, N, D)

Roast rib of beef, Yorkshire pudding, roast root veg, thyme & rosemary potatoes, sweet carrot purée, pan sauce (D, E, D, C)

Roast vegetable roulade with roasted sprouts and watercress veloute (D, G)

Oven roasted halibut, dill & lemon crushed potatoes, chargrilled baby fennel, buttered kale, caviar & champagne sauce (F, SD, D)

DESSERTS

Christmas plum pudding with brandy crème anglaise (D, E, SD, G)

Chocolate, orange & Tia Maria pot with cardamon shortbread (D, E, SD, G)

Selection of local Cheshire cheese's, oat cakes, mulled wine & cranberry chutney, fruit cake

Lemon & elderflower tart, raspberry sorbet (D, E, G)

Coffee & petit fours

Homemade Christmas cake (SD, G, E, D, N)

The following key will help you to identify what allergens are present in our dishes

C - Celery Cr - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur dioxide G - Gluten VG - Suitable for vegans
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians



THE
PARTRIDGE
PUB WITH ROOMS