



# FESTIVE MENU

## STARTERS

Roast parsnip soup, root crisps, sage emulsion (VG)

Chicken liver pâté with mulled wine chutney & toasted sour dough (G, SD, M, D, G)

Potted smoked mackerel, pickled cucumber, horseradish crème fraiche & croutes (G, F, SD, D)

Pan fried wild mushrooms & roasted chestnuts 'on toast' with Cropwell bishop stilton (N, D, G)

## MAINS

Roast Cheshire turkey, homemade sage & chestnut stuffing, roast root vegetables, crispy sprouts, thyme roast potatoes, pig in blankets and pan gravy (N, D, SD, C)

Stout braised feather blade of beef, colcannon mash, stock veg and parsley oil (D, Y, SD, C)

Seared fillet of sea bream, sweet potato, butterbean & baby spinach cassoulet, buttered samphire (F, D)

Oven baked nut roast, thyme roast potatoes, sage emulsion and vegetarian gravy (N, E, D, C)

## DESSERTS

Cheshire gin, cranberry and elderflower cheesecake with thick vanilla cream (D, SD, G)

Dark chocolate pot with orange essence & langue de chat biscuit (D, E, G)

Local Cheshire cheese, mulled wine chutney, grapes & celery, cracked black pepper oatcakes

Warm Christmas pudding, rum sauce & brandy butter (SD, D, E, G)

2 courses: £22.95

3 courses: £27.95

Add coffee & warm mince pies for £3.75

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

