



BOXING DAY

£35 PER PERSON

STARTERS

Classic French onion soup, baked three cheese crouton (G, D, C, M)

Goat's cheese bonbons, pickled beetroot purée, sticky walnuts, poached conference pear salad (G, D, S, N)

Smoked salmon & prawn terrine, champagne gel, avocado and crab salad (F, C, S, D)

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

MAINS

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

Roast leg of lamb, minted Yorkshire pudding, roast root veg, thyme and rosemary potatoes, cauliflower cheese puree, pan sauce (G, E, D, S)

Pan fried seabass, crushed new potatoes, chargrilled tenderstem broccoli, white wine & prawn sauce (F, D, S, C)

Roast vegetable roulade with roasted sprouts, watercress veloute (G, C, VG)

Vegetarian nut wellington, sweet carrot purée, roasted root veg, thyme & rosemary potatoes, vegetarian gravy (N, G, E, D, S)

Braised beef cheek bourginion, horseradish mash and crispy kale (D, G, S)

DESSERTS

Chocolate pot, basil sugar, orange gel (VG, S)

Poached conference pear frangipan served with elderflower Chantilly cream (N, E, D, G, S)

Trio of local cheeses, mulled wine chutney, tracklements and cracked black pepper oatcakes (D, M, C, G, S)

Cheshire gin, cranberry and elderflower cheesecake with whipped vanilla cream (D, G, E, S)

Apple, blackberry and cranberry crumble, vanilla crème anglaise (S, D, G)

Buttertons big brown cow ice cream and sorbets (D, G, E) Sorbet (S)

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 N - Nuts
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians



THE
PARTRIDGE
PUB WITH ROOMS