



---

# CHRISTMAS 2018

---

Three Course Festive Dinner Menu   Monday-Thursday **£32.50**   Friday & Saturday **£36.50**

---

## STARTERS

### Poached Fillet of Salmon

limoncello jelly, citrus crème fraîche, radishes

### Confit Chicken & Wholegrain Mustard Tian

crispy bacon, green beans

### Ham Hock Terrine

smoked salt crostini, pickled vegetables

### Cream of Celeriac & Cheshire Cheese Soup (V)

fresh celery & Granny Smith

### Artichoke & Beetroot Salad (V)

parmesan custard

## MAINS

### Roulade of Cheshire Turkey

cranberries, chestnuts, sautéed sprouts & pancetta, honey glazed root vegetables, crispy potatoes

### Roast Rump of Welsh Lamb

Boulangère potato, cumin roasted butternut squash

### Fillet of Seabass

confit parsnips, wilted greens, curried mussels

### Pan Fried Cod Loin

warm potato & caper salad, crab fritter, white wine sauce

### Savoury Walnut & Cranberry Frangipane Tart (V)

honey glazed vegetables, roast potatoes

## DESSERTS

### Sticky Christmas Toffee Pudding

plum compote, brandy sauce

### Baked Orange Cheesecake

Cointreau ice cream

### Gingerbread Panna Cotta

macerated rhubarb, ginger biscuit

### Dark Chocolate Delice

rum truffle, Chantilly cream

### British Cheese Selection

chutney, damsel crackers, grapes

---

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.

---