

Festive Dinner Menu 2018

To Start

Celeriac and Potato Soup
Garnished with crisp pancetta, truffle

Rabbit and Guinea Fowl Terrine
Pear and cranberry jam, chargrilled sourdough

Pan Roasted Smoked Haddock
Battered potato cake, pea and mint purée, crispy capers, aioli

Baked Wild Mushroom and Butterbean Goulash (v)
Crisp leek, chestnut, cheddar crumb

For Main

(All served with butter roasted sprouts, braised red cabbage, honey roasted carrots)

Braised Daube of Beef
Parsley duchess potato, baby onion and bacon jus

Roast Cheshire Turkey
Turkey leg, traditional accompaniments

Pan Roasted Salmon Supreme
Sweet potato fondant, dill hollandaise sauce

Butternut Squash, Goats Cheese and Spinach Spanakopita (v)
Mint and pine nut polenta cake

To Finish

Assiette of Christmas miniatures:
Chocolate and orange roulade, nutmeg brulee, baked Christmas pudding cheesecake

Assiette of Ice Cream
Served with chefs treats

Selection of Locally Produced, Award Winning Cheeses
Fruit, Christmas spiced chutney and wafers