



Christmas 2017 fixed price menu

(served for all reserved parties of 6 or more, from December 1st ~ December 24th)

To start

V Cauliflower & Gruyère soup, croutons & rosemary focaccia

Smoked chicken liver & whiskey parfait, beetroot compote, toasted sour dough

V Poached pear, goats cheese & honey ice cream, dried figs, toasted walnuts, mulled wine syrup

Salt cured cod, crushed new potatoes, chorizo, dill croute, tomato & caper vinaigrette

Main courses

Roasted Cheshire turkey, sage & onion stuffing, sticky cranberry sauce, baby roasties, sprouts & pancetta, chipolatas & rich gravy

Confit Gressingham duck leg, bacon & smoked garlic cassoulet, Chantenay carrots, candied orange peel

Roasted halibut, herb crust, wilted spinach, new potatoes, tarragon, white wine & cream sauce

V Porcini mushroom risotto, oyster mushrooms, Gran Moravia cheese, truffle oil

Desserts

Crème brûlée *(salted caramel)*

Chocolate brownie, hot chocolate sauce, cinder toffee ice cream

Pannetone bread & butter pudding with white chocolate & strawberries, vanilla custard

Cheese selection, walnuts, honey, celery, sea salt water biscuits

2 courses £20 3 courses £26

The fixed price menu will be served for all tables of 6 adults or more throughout December.

Unfortunately the full 'a la carte' menu will not be available for parties of 6 adults or more.

Bookings of 10 or more will be split over two or more tables, dependent on size of booking.

A £10 non-refundable deposit per head is required to secure any booking of 5 or more.

For dietary information please request a copy of our fact sheet.

An optional service charge of 10% will be added to all tables of 6 or more, this will all go direct to the staff.

Please ask for childrens menu or allergen information sheet if required