



**Christmas party menu 2019**  
*(served from November 29th ~ December 24th)*

**To start**

V Roasted pepper & tomato soup, chilli oil, rock salt & rosemary focaccia

Whiskey & chicken liver parfait, pear & walnut chutney, toasted sour dough

V Heritage beetroot salad, goats cheese mousse, radish, roquette, sweet orange vinaigrette

Smoked mackerel arancini, Wirral cress, wasabi mayonnaise

**Main courses**

Roasted Cheshire turkey, sage & onion stuffing, sticky cranberry sauce, baby roasties, sprouts & Chantenay carrots, bread sauce, 'pigs in blankets' & rich gravy

Steak & stout pie, puff pastry, Chantenay carrots, tender stem broccoli

Pan fried sea trout, new potatoes, kale, saffron & orange chowder

**Vegan** Malaysian curry, coconut milk, *peppers, cauliflower, cabbage, coriander*, jasmine rice

**Desserts**

Lemon tart, cinnamon pastry, raspberry compote, clotted cream

Salted chocolate pot, homemade shortbread

Sticky toffee pudding, toffee sauce, Christmas pudding ice cream

Cheese selection, honey, celery, pear & walnut chutney, sea salt & rosemary crackers  
*Cheshire blue, Kick Ass cheddar, goats cheese*

**£26.50 per person**  
**(2 courses £21)**

*The party menu will be served for all tables of 9 adults or more throughout December. Unfortunately the full 'a la carte' menu will not be available for parties of 9 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 party booking. For dietary information please request a copy of our fact sheet.*