

3 COURSE FESTIVE MENU

2 COURSE £25 • 3 COURSE £30

STARTERS

SPICED BUTTERNUT SOUP (ve)

Vegan feta, toasted walnut, coriander

CHICKEN LIVER PÂTÉ

Red onion marmalade, sourdough toast

STILTON, POMEGRANATE & TOASTED HAZELNUT (v)

Puy lentils, edamame, hazelnut dressing

SMOKED SALMON & ROASTED BEETROOTS

Watercress, horseradish crème fraiche

MAINS

ROAST CHESHIRE TURKEY

Seasonal stuffing, pigs in blankets, turkey gravy

MUSHROOM, CRANBERRY & LENTIL WELLINGTON (ve)

Vegan pastry, gravy

*Both roast served with roast potatoes, roasted roots, caramelised sprouts
and shallots, bread sauce, gravy*

BEEF BOURGIGNON, TRUFFLED MASH

Slow braised beef, kale, smoked pancetta, baby onions, red wine sauce

PAN SEARED SEA BASS, SPICED CHICKPEAS & CAULIFLOWER

Giant couscous, chilli, honey & soy, tossed greens, toasted cashews

CHRISTMAS PUDDING CLUB

STICKY TOFFEE PUDDING (ve)

Vegan ice cream, butterscotch sauce

BAKED NEW YORK CHEESECAKE (v)

Fresh berries, honey syrup

CHOCOLATE & CLEMENTINE MOUSSE (v)

Salted caramel, orange sorbet

CHEESEBOARD (v)

Local cheeses, winter spiced plum & apple chutney, sourdough toasts

FESTIVE BUFFET MENU

£20 PER HEAD

SPICED ROASTED CAULIFLOWER (ve)

Pomegranate molasses, tzatziki

SESAME SWEET POTATO FALAFEL (ve)

Tahini yoghurt, coriander & flat parsley

HUMMUS & POMEGRANATE (ve)

Coriander oil, harissa, nigella seeds and flatbread

BEER BATTERED HADDOCK GOUJONS

Tartare sauce

SPICED TURKEY TENDERS

Cranberry aioli

STICKY CHIPOLATAS

Honey & pommery mustard glaze

VEGGIE BLACK PUDDING FRITTERS (ve)

Apple & cider sauce

LAMB KOFTAS

Mint yoghurt, coriander, pomegranate, fennel, rose harissa

CURED MEATS & CHEESEBOARD

Fresh bread, chutneys and pickles