

Booking Form *(Continued)*

Name: _____

Address: _____

_____ Post Code _____

Telephone: _____

Date of booking _____ Time _____

No. of persons _____

Additional Info: _____

2 Courses £19 3 Courses £24

A deposit of £5 per person will be required for all bookings during the month of December for both the normal and Christmas menu. This can be paid by credit card, debit card or cash.

Total Deposit Enclosed £


THE BADGER INN
Church Minshull

Christmas Opening Times

Christmas Eve

Bar - 12.00pm - 9.30pm *(last orders)*

Restaurant - 12.00pm - 8.30pm

Christmas Day

Bar only - 12.00pm - 2.00pm

Boxing Day

Bar - 12.00pm - 6.00pm

Restaurant - 12.00pm - 4.30pm

New Year's Day

Bar - 12.00pm - 7.00pm

Restaurant :

Brunch & Lunch - 10.00am - 5.00pm


THE BADGER INN
Church Minshull

Telephone: 01270 522 348
Email: info@badgerinn.co.uk

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Nantwich, Cheshire CW5 6DY
www.badgerinn.co.uk


THE BADGER INN
Church Minshull



Christmas Dining
2020

1st December - 23rd December

www.badgerinn.co.uk



STARTERS

Spiced parsnip soup, Hulse's Winter loaf and whipped butter.

Local game terrine with traditional Cumberland sauce and Hulse's toasted hutzelbrot.

Salad of mulled poached pear with crumbled Tuxford and Tebbutt stilton and Dijon dressing.

Balsamic marinated beetroot and goats' cheese tart, red onion jam, watercress and walnut dressing.

Smoked haddock remoulade, capers, cornichons and homemade fennel crackers.

MAINS

Roast Cheshire turkey with all the trimmings, seasonal vegetables, roast potatoes and rich gravy.

Confit Barbary duck leg, wilted greens, Bury black pudding croquettes and mulled cranberry sauce.

Risotto of seasonal pumpkin, roasted chestnuts, caramelised Granny Smith apple and parsnip crisps.

MAINS (cont)

Loch reared Scottish trout with warmed dill and white wine potatoes & a whole grain beurre blanc.

Wild mushroom and hazelnut wellington with buttered cabbage, crushed potatoes and parsley sauce.

Braised beef Bourguignon, baby onions, smoked bacon and mushrooms, celeriac puree and Chantenay carrots.

DESSERTS

Traditional Christmas pudding with brandy sauce and vanilla ice cream.

Festive spiced pannacotta, white chocolate and sweet mulled cranberries.

Warm Black Forest brownie finished with boozy griottine cherries & whipped cream.

British Cheeses - A selection of 3 British seasonal cheeses with, apple, grapes, quince and cheese biscuits.

Ginger and date sticky toffee pudding with salted caramel sauce and ice cream.

Booking Form

(Please indicate numbers required in the boxes below)

Book 6 or more in before the end of September and receive a free bottle of fizz!

STARTERS

- Spiced parsnip soup
- Local game terrine
- Poached pear salad
- Goats' cheese tart
- Smoked haddock

MAINS

- Roast Cheshire turkey
- Duck leg confit
- Pumpkin risotto
- Scottish trout
- Hazelnut wellington
- Beef Bourguignon

DESSERTS

- Traditional Christmas pudding
- Spiced pannacotta
- Warm Black Forest brownie
- Selection of British cheeses
- Sticky toffee pudding

TO FOLLOW

Complimentary tea or coffee and mince pies

