

Booking Form *(Continued)*

Name: _____

Address: _____

_____ Post Code _____

Telephone: _____

Date of booking _____ Time _____

No. of persons _____

Additional Info: _____

2 Course £17.95, 3 Course £22.95

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

Christmas Opening Times

Christmas Eve:-

Bar - 12.00pm - 11.00pm

Restaurant - 12.00pm - 9.00pm

Christmas Day:-

Bar only 12.00pm - 2.00pm

Boxing Day:-

Bar - 12.00pm - 6.00pm

Restaurant - 12.00pm - 4.30pm *(Set Menu)*

New Years Eve:-

Bar - 12.00pm - 12.30am

Restaurant - 12.00pm - 3.00pm

Restaurant Gala Dinner

Arrival 7.30pm to Dine at 8pm *(Set Menu)*

Mini Badger Buffet in the Bar 11.00pm **All Welcome**

New Years Day:-

Bar - 12.00pm - 7.00pm

Restaurant:-

Breakfast - 8.00am - 10.00am

Brunch - 10.00am - 3.00pm

Lunch - 12.00pm - 6.00pm



THE BADGER INN
Church Minshull

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www.badgerinn.co.uk



THE BADGER INN
Church Minshull



Festive Menu
2017



Starters

San Marzano Tomato Soup,
Delamere Goats Cheese Croute (V)(GFA)

Peppered Beef Carpaccio,
Pickled Walnut & Stilton Salad,
Sticky Port Wine Dressing (GF)

Smooth Chicken Liver & Brandy Parfait,
Stewed Grapes & Onion Chutney
with Toasted Brioche (GFA)

Muncaster Crab on Toast, Chorizo & Clam
a la Grecque with Saffron Rouille

Wild Mushroom & Tarragon Arancini with
Winter Truffle & Parmesan Hollandaise (V)

Mains

Roast Escalope of Cheshire Farm Turkey,
Sage Onion & Pine nut Stuffing, 'Pigs in Blankets',
Goose Fat Roasties & Rich Roast Pan Gravy (GFA)

Slow Roast Shoulder of Texels Lamb Gremolata,
Creamed Potatoes, Braised Cabbage &
Chestnuts with a Light Lamb Jus (GFA)

Braised Shin of Prosciutto Ham,
Honey Roast Parsnips,
Sage Mash, Apple Chutney & Cider Jus (GF)

Mains - cont.

Grilled Fillets of Welsh Sea bass,
White Bean, Clam & Smoked Pancetta
Casserole, Spinach & Samphire (GF)

Root Vegetable & Delamere Goat's Cheese Strudel,
Hasselback Potatoes, Pea shoots & Pomodoro Sauce (V)

Desserts

Traditional Christmas Pudding,
Rum Sauce, Brandy Butter
& Kumquat Preserve (GFA)

Warm Double Chocolate Brownie,
White Chocolate Sauce
& Honeycomb Ice Cream

Homemade Apple Pie
& Cinnamon Ice Cream

Matcha Green Tea & Coconut Panna Cotta
with Sesame & Almond Tuile (GF)

British Cheeseboard, House Chutney,
Apple, Celery & Biscuits (GFA)

Tea, Coffee & Mince Pies - £1.95 per person

*For any further dietary requirements, including vegan,
please speak to a member of staff. All our dishes are produced
in a kitchen containing nuts.*

(GF) - Gluten Free (GFA) - Gluten Free Alternative (V) - Vegetarian

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

- San Marzano Tomato Soup
- Peppered Beef Carpaccio
- Smooth Chicken Liver & Brandy Parfait
- Muncaster Crab on Toast
- Wild Mushroom & Tarragon Arancini

MAINS

- Roast Escalope of Cheshire Farm Turkey
- Slow Roast Shoulder of Texels Lamb Gremolata
- Braised Shin of Prosciutto Ham
- Grilled Fillets of Welsh Sea bass
- Root Vegetable & Delamere Goat's Cheese Strudel

DESSERTS

- Traditional Christmas Pudding
- Warm Double Chocolate Brownie
- Homemade Apple Pie
- Matcha Green Tea & Coconut Panna Cotta
- British Cheeseboard

TO FOLLOW

- Tea, Coffee & Mince Pies

