

## Booking Form (Continued)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_ Post Code \_\_\_\_\_

Telephone: \_\_\_\_\_

Date of booking \_\_\_\_\_ Time \_\_\_\_\_

No. of persons \_\_\_\_\_

Additional Info: \_\_\_\_\_

2 Courses £24.00 3 Courses £29.00

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

Maximum group size of 10, all bookings are subject to availability and subject to any new Covid restrictions.

Total Deposit Enclosed £

£

## Christmas Opening Times

### Christmas Day:

12:00pm till 2:00pm (Bar only)

### Boxing Day:

12:00pm till 4:30pm (Restaurant)

12:00pm till 6.00pm (Bar)

### New Years Eve:

Please see our website for details of our New Year's Eve festivities

12:00pm till late (Bar)

### New Years Day:

10:00pm till 4.30pm (Restaurant)

12:00pm till 6.00pm (Bar)

David, Family & Staff would like to wish everyone  
A Merry Christmas and a Prosperous New Year

### 10% Discount for **NHS** staff

on production of a valid NHS card



THE BADGER INN  
Church Minshull

Cross Lane, Church Minshull Cheshire CW5 6DY  
Telephone: 01270 522348 Email: [info@badgerinn.co.uk](mailto:info@badgerinn.co.uk)

[www.badgerinn.co.uk](http://www.badgerinn.co.uk)



THE BADGER INN  
Church Minshull

*Christmas*  
DINING 2021

[www.badgerinn.co.uk](http://www.badgerinn.co.uk)



## Starters

Spiced parsnip soup, smoked curry oil, crème fraiche, crisp salted parsnip - (v)

Pork & chicken liver terrine, pickled walnut ketchup, spiced apple chutney, Hulse's loaf

Mulled wine poached pear, Cropwell Bishop stilton, candied pistachios (v) (vg available)

Marinated beetroot and goats cheese tart, red onion jam, watercress, walnut & balsamic dressing (v) (vg available)

Smoked haddock remoulade, capers, cornichons and homemade salt crackers

## Main Courses

Roast Cheshire turkey, trimmings, seasonal vegetables, roast potatoes and rich gravy

Confit Barbary duck leg, Winter vegetable hash, mulled cranberry sauce

Risotto of wild mushrooms, roasted chestnuts, white truffle cream, sage crumb (v) (vg available)

Seared cod loin, creamed potato puree, ham hock, peas & parsley sauce

Braised Cheshire beef Bourguignon, baby onions, smoked bacon and mushrooms, creamy celeriac mash

## Desserts

Traditional Christmas pudding, brandy sauce, Heavenly Vanilla from Mobberley Ice Cream

Crème fraîche panna cotta, mulled cranberries, candied clementines, crystallised mint

Dark chocolate & salted caramel tart, rum raisins, Rum & Raisin from Mobberley Ice Cream

Sticky gingerbread pudding, caramelised date & walnut sauce, fresh cream

British Cheeses - A selection of 3 British seasonal cheeses, red grapes, quince, Scottish oatcakes

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(Please indicate numbers required in the boxes below)

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