



# CHRISTMAS *Menu* 2025

## Starters

Creamy parsnip & apple soup, salted apple crisps, warm bread (gfa)(v) - £7

Chicken liver pâté, mulled cranberry & orange chutney, toasted loaf and Reaseheath butter (gfa)- £8

Gin cured salmon with pickled blackberries and horseradish mousse (gf) - £8

Fig salad, prosciutto, burrata, walnut & balsamic dressing (va)- £7.50

Risotto of chorizo & pan-fried scallop (gf) - £9.50

## Mains

Roasted Cheshire turkey or nut roast seasonal trimmings and vegetables, roasted thyme and garlic potatoes, chestnut stuffing and a rich gravy (gfa) - £16

Pan fried seabass, crushed potatoes, roasted red pepper and San Marzano tomato broth (gf) - £18

Cheshire beef bourguignon, creamy mash, winter greens, braised red cabbage - £17

Confit duck leg, fondant potato, tenderstem, rich cranberry jus (gf) - £19

Roasted chestnut & sage risotto, thyme, & parmesan (v) - £16

## Desserts

Traditional Christmas pudding with brandy sauce (gfa) - £6

Sticky treacle tart with creme fraiche and a whiskey and orange sauce- £7.50

Pear & blackberry crumble, honey oat crumb, vanilla custard - £7

Dark chocolate delice, salted caramel sauce, vanilla ice cream, toasted hazelnuts - £8

Vegan rhubarb & ginger cheesecake, mulled rhubarb, Cheshire Farm vegan vanilla ice cream (ve) - £7.50

Cheese board to share – selection of 5 cheeses, grapes, crackers & house chutney - £15