FESTIVE LUNCH

3 COURSES | 40.50

✶ STARTERS ✶

Truffle & Leek Croquettes (V)
Truffle aioli, chives & matured Italian cheese

Ham Hock Terrine
Piccalilli, mustard mayonnaise &
toasted sourdough

Crispy Fried Chilli Squid
Thai herbs, noodle salad & sweet chilli

Heritage Beetroot (VG)
Avocado, soy labneh, orange,
crushed hazelnut & micro basil

Hummus & Crisp Arab Bread (VG)
Chickpea, lemon zest & sesame dip,
garlic, ginger, chilli

French Onion Soup
Cheddar rarebit crouton

✶ MAINS ✶

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Celeriac Au Poivre (VG)
Pepper roasted celeriac steak, baby spinach,
hash brown, port & mushroom sauce

Roast Scottish Salmon
Roasted cauliflower, caramelised cauliflower purée
& crispy kale

Cauliflower Katsu Curry (VG)
Katsu curry sauce, sticky rice, pickled red onions & sesame

Slow Roasted Duck
Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin Steak 225g
Peppercorn sauce & triple-cooked chips
(£3 supplement)

Angus & Hereford Fillet Steak 225g
Peppercorn sauce & triple-cooked chips
(£10 supplement)

Roast potatoes & seasonal vegetables for the table to share (VG)

✶ DESSERTS ✶

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

Burnt Basque Cheesecake (V)
Berry compote, vanilla cream & raspberry

Dark Chocolate Mousse (VG)
Rich chocolate mousse, Amarena cherries,
caramel cacao nibs & plant based vanilla ice cream

Warm Chocolate Fondant (V)
Shortbread crumb, vanilla ice cream

Selection of Cheshire Farm Ice Cream (V)
Plant based flavours available on request

Allergens & Calories
Scan this code.

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FESTIVE DINNER

3 COURSES | 52.50

✻ STARTERS ✻

Korean Fried Chicken
Boneless chicken thighs, buttermilk marinade,
fresh chillies, sesame, sweet & spicy chilli sauce

Chargrilled Asparagus (V)
Poached duck egg, hollandaise sauce & chives

Ham Hock Terrine
Piccalilli, mustard mayonnaise &
toasted sourdough

Tempura King Prawns
Chilli jam & lime

Heritage Beetroot (VG)
Avocado, soy labneh, orange,
crushed hazelnut & micro basil

Argyll Smoked Salmon
Toasted rye bread, Jersey butter & lemon

✻ MAINS ✻

Roast Bronze Turkey
Apricot & chestnut stuffing, pigs in blankets,
roasting gravy, cranberry sauce

Celeriac Au Poivre (VG)
Pepper roasted celeriac steak, baby spinach,
hash brown, port & mushroom sauce

Roast Scottish Salmon
Roasted cauliflower, caramelised cauliflower purée
& crispy kale

Cauliflower Katsu Curry (VG)
Katsu curry sauce, sticky rice,
pickled red onions & sesame

Slow Roasted Duck
Braised red cabbage, caramelised squash purée & spiced jus

Angus & Hereford Sirloin 225g
Peppercorn sauce & triple-cooked chips

Angus & Hereford Fillet 225g
Peppercorn sauce & triple-cooked chips
(£5 supplement)

Angus & Hereford Prime Rib 400g
Peppercorn sauce & triple-cooked chips
(£10 supplement)

Roast potatoes & seasonal vegetables for the table to share (VG)

✻ DESSERTS ✻

Christmas Plum Pudding (V)
Rum & raisin butter, brandy sauce

Bread & Butter Pudding (V)
Bread & butter pudding, poached apricots, vanilla custard

Buttermilk Panna Cotta
Fresh mango, passion fruit & toasted coconut

Dark Chocolate Mousse (VG)
Rich chocolate mousse, Amarena cherries,
caramel cacao nibs & plant based vanilla ice cream

Selection of Cheshire Farm Ice Cream (V)
Plant-based flavours available on request

Artisan Cheese Selection
Fig & orange chutney, grapes & biscuits
(£2.50 supplement)

A discretionary service charge will be added to your bill, 100% of this service
charge will go to our team. Please always inform your server of any allergies
before placing your order as not all ingredients can be listed and we cannot
guarantee the total absence of allergens in our dishes.

(V) Vegetarian   (VG) Vegan

**Allergens
& Calories**

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