

FESTIVE LUNCH

3 COURSES 43.00

STARTERS

French Onion Soup

Cheddar rarebit crouton

Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

Ham Hock Terrine

Piccalilli, mustard mayonnaise & toasted sourdough

Truffle & Leek Croquettes (V)

Truffle aioli, matured Italian cheese & chives

Chicken Skewers

Tikka spices, mint yoghurt & lime

MAINS

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

Roast Turkey

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

Rump 275g

Served with fries & peppercorn sauce

Cottage Pie (VG)

Vegetable & mushroom base, mashed potato, sage & onion crispy breadcrumbs

Roast Loch Duart Salmon

Buttermilk beurre blanc, caviar, baby spinach, capers, gherkins & parsley oil

Katsu Cauliflower (VG)

Japanese curry sauce, peanut, sesame, pickled ginger & red onion, served with Jasmine rice

DESSERTS

Christmas Plum Pudding (V)

Rum & raisin butter, brandy sauce

Festive Tiramisu (V)

Espresso soaked panettone, festive brandy cream, brandy custard and almond brittle

Warm Chocolate Fondant (V)

Vanilla ice cream, shortbread crumb

Selection of Cheshire Farm Ice Cream (V)

Plant based flavours available on request

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
Scan this code.

