



Christmas Fayre

Friday 6th December to Sunday 22nd December

Sittings 12.30pm, 1.30pm, 7pm & 8pm

Closed Monday to Wednesday

*(For parties of 10 or more Monday, Tuesday & Wednesday bookings are available
Please check with our hotel reception on availability)*

*Chilled glass of Prosecco on arrival

Starters

Smoked Salmon, with fig and prawn salad, served with toasted brioche and lemon dressing

Pork and Leek terrine with onion and walnut chutney, served with mixed leaves

Cream of Cauliflower soup with artisan breads and fresh chives



Main course

Roast Cheshire Turkey served with all the festive trimmings, golden roasted potatoes and market fresh vegetables

Braised Dame of Beef in a rich red wine bourguignon sauce with shallots and bacon lardons, served with fresh vegetables and roast potatoes

Wild Mushroom and pea risotto
Dressed with olive oil and balsamic, finished with a parmesan tuile



Dessert

Traditional Christmas pudding topped with rum butter and brandy sauce

Strawberry and Raspberry sable mille feuille
With strawberry coulis

Tea or coffee with shortbread fingers

3 courses £32.50 inc. prosecco, tea or coffee & shortbread

2 courses inc. prosecco £24.95

Tea, coffee & shortbread £2.45

£10.00 deposit required on booking
Pre-orders are required 10 days before booking