

# Christmas DAY MENU

7 Courses - £99.99 | Children - £59.99

A Taste of Winter Soup

Butternut Squash (v) or Creamed Leek & Potato (v)

Sticky Chinese pork belly on dressed leaves

Smoked salmon & ricotta ravioli in a butter sauce

Creamy garlic mushrooms topped with stilton crumb (v)

Classic prawn cocktail, farmhouse bread & butter

Chicken liver parfait, red onion jam & grilled bread

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Blood orange sorbet to cleanse your palette (v)(vg)

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Roast Cheshire turkey, served with roast potatoes, sausage & sage stuffing, seasonal vegetables, all the trimmings and pan gravy (g,f,a)

Roast sirloin of beef, Yorkshire pudding, seasonal vegetables, trimmings and pan gravy (g,f,a)

Roasted cod, lobster butter, dauphinoise gratin, pea puree

Vegan wellington, served with roast potatoes, seasonal vegetables and vegetable gravy (v)(v,g)

Pork Tomahawk steak, chimichurri sauce, mash potato & creamy leeks (g,f)

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Classic Christmas pudding, crème anglaise, brandy butter ice cream

Orange scented crème brûlée, vanilla ice cream & gingerbread man

Profiterole kebabs filled with sweet cream, white chocolate & caramel drizzle

Sticky toffee pudding, honeycomb pieces, pistachio ice cream

Trio of British cheese, crackers & fruit chutney

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Freshly brewed Tea or Coffee with warm mince pies

Petit fours and treats to finish