



Christmas Festive Evening Menu

Appetisers

Festive homemade soup

Served with a warm roll & butter

Homemade pate

Served with Artisan bread and red onion marmalade

Calamari fritti

Deep fried with chipotle garlic mayonnaise & house salad

Tomato & basil bruschetta

Extra virgin Olive Oil & balsamic glaze

Main Course

Slow cooked beef bourguignon

Cheshire oak smoked bacon, chestnut mushrooms & shallots in a rich red wine & port reduction.
Served with a crispy top mature cheddar mash and a warm bread roll.

Traditional roast turkey

Served with all the festive trimmings

Pan fried Sea Bass

Served with lemon & dill sauce & your choice of 1 side below
Side salad, mixed seasonal vegetables, house fries, sweet potato fries

Homemade Steak & Ale Pie

Oven cooked with a shortcrust pastry top, served with mixed seasonal vegetables and house chips.

Desserts

Chocolate brownie

Served with Madagascan vanilla ice cream

Christmas pudding

Served with brandy sauce

Warm Lemon Drizzle cake

Served with Madagascan vanilla ice cream

Homemade Crème Brulee

Made with fresh cream & Vanilla pods

3 Courses

£29.95