

# **CHRISTMAS MENU 2018**

## **STARTERS**

### Spiced Parsnip Soup (v)

Finished with a swirl of double cream & served with a warmed bread roll.

### Duck Liver Parfait

Sour cherry & sloe gin chutney with walnut and raisin toast.

### Stilton & Peppercorn Mushrooms (v)

Sautéed mushrooms finished with crumbled stilton and fresh watercress.

### Smoked Salmon & Prawns

Served in our house cocktail sauce with whole wheat bread & butter.

## **MAINS**

### Roast Cheshire Turkey

Served with all the trimmings, duck fat roast potatoes & fresh winter vegetables.

### Oven Roasted Sirloin of Beef

Served with all the trimmings, duck fat roast potatoes & fresh winter vegetables.

### Sea Bass Risotto

Pan fried sea bass fillets, on a honey roasted parsnip and carrot risotto, topped with fresh watercress.

### Mediterranean Vegetable Tart (vg)

Crisp basil & maize pastry case filled with slow roasted in a tomato sauce with a basil & pumpkin seed crumb. Served with jersey royals and fresh winter vegetables.

## **DESSERTS**

### Christmas Pudding

Served with warm brandy sauce.

### Mulled Wine Chocolate Brownie (v)

Served hot with Madagascan vanilla pod ice cream.

## Sticky Toffee Pudding (v)

Served with amoretto Devon custard.

## Lancashire Cheeseboard (v)

Our trio of cheeses served with red onion chutney, grapes, celery & apple.