

# CHRISTMAS FAYRE DINNER MENU

(Available 6.30pm - 9.00 pm from 1<sup>st</sup> to 23<sup>rd</sup> December)

Homemade soup of the day with crusty bread  
Plum tomato and mozzarella, red onion marmalade and balsamic  
Salmon and crab tian, cucumber, dressed leaves, beetroot aioli  
Ham hock terrine, mustard dressing, cannelloni beans  
Wild mushroom fricassee, toasted ciabatta, watercress

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Roast Topside of Beef with Yorkshire pudding  
Roast Turkey with seasoning and bacon  
Homemade steak and kidney pie with hand cut chips  
Char grilled rump steak, tomatoes, mushrooms, hand cut chips and peppercorn sauce  
Rump of Lamb, caramelised carrot and parsnip redcurrant and rosemary jus  
(£1.50 supplement)  
Duck breast, crushed potatoes, red onion marmalade, apple and cranberry dressing  
(£1.50 supplement)  
Fillet of sea bass, sliced potatoes, seafood vinaigrette, red pepper coulis  
Supreme of salmon, herb crust, vegetable and dill fricassee  
Open Tart of courgette, tomato, black olives, goat cheese soft poached egg (v)  
Moroccan Style Vegetable tagine with apricots and spiced cous cous

*All served with chef's selection of fresh vegetables and potatoes*

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Traditional Christmas pudding with brandy sauce  
Bailey's cheesecake with chocolate sauce and chocolate ice cream  
Winter spiced apple and pear crème brûlée with Viennese finger  
Selection of Cheshire Farm ice cream and sorbets  
English chesses with chutney and biscuits.

Freshly brewed coffee with mini mince pies

£17.50 Two course  
£22.50 Three course  
(Pre order required)

