



MERRY

# Christmas

## CHRISTMAS FAYRE MENU

Two Courses £20 ★ Three Courses £25

### Starters

Roasted Parsnip & Apple Soup (v)  
parsnip crisps, cremè fraîche

Pressing of Confit Chicken & Cheshire Ham  
pork quavers, onion jam, toasted brioche

Beetroot & Hendricks Cured Salmon  
cucumber & apple pickle, homemade soda bread &  
whipped salted butter

Roasted Squash & Pine Nut Risotto (v)  
rocket oil, crispy rocket

### Mains

Roast Turkey  
Ballotine with chestnut & cranberry stuffing,  
sautéed Brussel sprouts, fondant carrot, bread sauce,  
pigs in blankets, duck fat roast potatoes

Wild Mushroom Wellington (v)  
Carrot & swede purée, caraway roasted broccoli,  
boulangère potato, cep velouté

Pan Roast Coley  
White bean & smoked bacon purée,  
caramelised chicory, baby onions & green beans,  
red wine reduction

Beef Bourguignon  
Sticky glazed beef feather blade,  
truffle mash and buttered kale

### Puds

Trifle  
Sherry trifle, almond praline, popping candy

Chocolate Orange  
Dark chocolate & orange infused torte,  
spiced biscuit base, stem ginger ice cream

Christmas Pudding  
Proper brandy sauce

Mulled Apple & Pear Crumble  
Homemade custard



(ve) denotes vegan, (v) denotes vegetarian.

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information