



CHRISTMAS MENU

Any 2 courses - £15.95 including glass of prosecco
Any 3 courses - £19.95 including glass of prosecco

Starters

Pressed Duck leg & breast terrine - £5.95
served with homemade toasted focaccia, garnished with watercress and cranberry dressing.

Hazelnut and herb crusted Goats cheese - £5.95
served on toasted baguette with pickled beetroot and watercress.

Smoked Salmon parcel filled with grilled asparagus, cream cheese and chive, with a lime dressing. - £5.95

Roasted parsnip & thyme soup served with toasted focaccia. - £4.95

Mains

Traditional Roast Turkey - £10.95
with roast potatoes, honey roasted parsnips & carrots, and served with all the trimmings.

Beef Fillet wrapped in prosciutto and horseradish - £12.95
with green vegetables, parsnip mash & red current Jus.

Pan fried Sea Bass served with de-shelled mussels, baby leeks, baby spinach & asparagus tips - £11.95
served with new potatoes and topped with Nage sauce.

Boneless Chicken Leg stuffed with sausage meat and wrapped in streaky bacon - £10.95
served with roast potatoes and honey roast carrots and parsnips.

Quorn Roast with seasonal vegetables and roasted potatoes. - £10.95

Desserts

Homemade Apple Crumble Tartlets served with custard - £4.95

Homemade Creme Brulee and shortbread biscuits. - £4.95

Homemade malted milk and white chocolate cheesecake. - £4.95

Choice of Cheshire farm ice creams. - £3.95

Duo of mini traditional Christmas Puddings with brandy sauce. - £4.50

**all food is cooked to order, please be patient when we are busy and allow a minimum of 20 minutes at all times **
**all of our meat and fruit and veg are locally sourced from in and around the Chester area **