



Christmas Day

4 wonderful courses

2 sittings

12/12.30

(please be mindful of later sitting)

or

3/3.30

1st Course

An 'ickle bowl of Peppery Leek 'n' Potato Soup (Vgn)
with warm flatbread

2nd Course

Homemade Chicken Liver Pâté
with fig chutney and warm flatbread

Crispy halloumi Sticks (V)
with Shipka rosehip jam, mint tahini & pomegranate seeds

Baby Back Pork Ribs
in our secret coca cola sauce with fried pickle and a dollop of potato salad

Fettunta (V)
bruschetta with sweet 'n' sour roast home grown peppers studded with olives, capers, garlic & homemade goats curd

Pulled Lamb Tagine Bonbons
with crispy chickpeas and a minted yoghurt

Classic Prawn Cocktail
with bloody mary dressing and baby hovis

Asian Style Duck Spring Roll
with a small noodle salad and a duo of sauces ...hoi sin & plum

Vegan Corn 'Ribs' (Vgn)
with harrisa, garlic aioli and micro coriander salsa

3rd Course

Traditional Roast Cheshire Turkey (GF) or **Beef Roasted to Pink** (with a homemade Yorkie)
roasties, honey glazed carrot, green vegetables tossed with chestnuts, pigs in blankets,
home made stuffing, house gravy and cranberry sauce

Pot Roast Shoulder of Lamb
with redcurrant 'n' cranberry jus, parmentier potatoes and all the bits 'n' bobs

Vegan Homegrown Pumpkin & Sweet Potato Rundown (Vgn)
with dirty rice and a Johnny cake

Roast Hake 'n' King Prawn Tempura
with wild rice, feta cheese, homegrown heritage tomatoes, fennel 'n' pomegranate

Coca cola Ribs, Jack Daniel's Wings 'n' Onion Rings
with butter basted corn on the cob & sweet potato fries

Traditional Vegan Christmas Roast (Vgn)
with all the trimmings and a Yorkshire Pud'

The Famous Christmas Burger
2 X cheese glazed all beef patties with crispy bacon, cranberry 'n' corn relish
stuffing balls, pigs in blankets and skin on fries

All of the Duck
breast pan-fried to pink, confit thigh, a duck lollypop, duck liver pâté, croûte, morello cherry jus
and dauphinoise potatoes

6oz Fillet Steak
on a garlic croûte with red wine & mushroom sauce', chunky chips & a small, well dressed salad

4th Course

Steamed Plum Duff (V)
with a cranberry compôte and advocaat & citrus snowball custard

Fresh Strawberry & Toblerone Pavlova (V)

Reece's Peanut Butter 'n' Chocolate Bomb (V)
with vanilla ice cream and a warm caramel sauce

Crispy Fried Coconut Rice Pudding (Vgn)
with caramelised pineapple and a mango sorbet

Chef's Crème de Cassis Crème Brûlée (V)
with homegrown blackberry compote

Gin 'n' Tonic Trifle

Cheese 'n' Bickies (V)
a trio of cheeses with grapes, green tomato chutney and a selection of crackers
feel free to add a glass of port (ask staff for details)

Nicholl's Parkgate Ice Cream (V)(GF)
2 scoops with a chocolate cigar and wafer
Vanilla, chocolate, strawberry, cinder toffee, Christmas Pudding, raspberry ripple or vegan sorbet

Please ask a member of staff for liqueur/coffee menu

Adults
£75.00
U 10's
£39.00

service at your discretion

The staff have given up their Christmas Day and share 100% of all gratuities

Have a great day!

Under 10's are welcome to choose a smaller portion from the full menu with the additional choices of

Starter

Garlic Bread
with or without cheese

Main

Homemade Fish Fingers

or

Chicken Coujons

or

Pigs in Blankets
with

fries & Beans or Peas