Christmas Day

4 wonderful courses

2 sittings
12/12.30pm
(please be mindful of later sitting)
or
3.30pm

1st Course

An 'ickle bowl of Roast Butternut Squash 'n' Carrot Soup (Vgn)(GFA)
with warm flatbread

2nd Course

Homemade Chicken Liver Pâté
with fig chutney and sourdough toast

Crispy Coated Calamari Rings
with garlickiest of aioli dips

Café du Paris Sautéed Mushrooms (Vgn)(GFA)
served atop toasted sourdough

Baby Back Pork Ribs (GF)
in our secret coca cola sauce with an 'ickle finger bowl.....bless !

Classic Prawn Cocktail
with bloody mary dressing and baby hovis

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

Moules Marinières (GF)
rope grown in Trondra, Shetland with warm flat bread

Individual Smoked Salmon Citrus Cheesecake

Please Note
your booking is live for Christmas Day 2027 you have until 17 January to confirm. Any unconfirmed tables will go on general release at 11am Monday 18th January 2027

FULLY BOOKED

3rd Course

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

Pot Roast Shoulder of Lamb (GF)
with redcurrant 'n' mint jus, parmentier potatoes and all the bits 'n' bobs

Pan-fried Seabass Fillets (GF)
with king prawn arancini, Wirral watercress purée, sautéed cavolo nero, peas 'n' leek and a pot of thermidor sauce

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 Goujons
or
Pigs in Blankets
all served with fries & Beans or Peas

Refreshment Rooms Coca Cola Ribs, Wings 'n' Onion Rings (GF)
with skinny fries and a well dressed salad

Traditional Vegetarian Christmas Roast (GF)(V)(VgnA)
with all the trimmings and a small plant based 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 skinny fries

7oz Fillet Steak (£7 supplement)
on a garlic croûte with au poivre sauce, chunky chips and a small, well dressed salad

Cheshire Venison Loin (GF)
with red wine jus, celeriac purée, sautéed potatoes & roasted root vegetables

Adults
£95.00
U 10's
£49.50

service at your discretion
We do not add a service charge. The staff have given up their Christmas Day and share 100% of all gratuities

Have a great day!

4th Course

Refreshment Rooms Chocolate & Marmalade Marble Cake (V)
chocolate buttercream and Seville orange layered sponge with freshly whipped cream

Chef's Baileys Irish Cream Crème Brûlée (V)(GF)

Pear, Toffee and Cranberry Gâteau (V)
white chocolate truffle layered with toffee sponge, cranberry compôte & spiced pear with freshly whipped cream

Chef's All (Carol) Singin' Plant Based Black Forest Trifle (Vgn)

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

Cheese 'n' Bickies (V) (£2 supplement)
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, pistachio, Christmas pud', chocolate, strawberry, rum 'n' raisin, cinder toffee, raspberry ripple, Cadbury's Crunchie **(V)**
vegan vanilla, vegan salted caramel vegan honeycomb or vegan sorbet **(Vgn)**

Please ask a member of staff for liqueur/coffee menu

(V) = vegetarian **(VA)** = Vegetarian Adaptable **(Vgn)** = vegan **(VgnA)** = vegan adaptable **(GF)** = gluten free **(GFA)** = gluten free adaptable although..... **it is very important** that you make your server aware as some elements may need omitting or replacing i.e. gluten free bread, gravy etc. N.B. Trace gluten can be found in chunky chips etc. from a shared fryer

If you are Vegetarian or Vegan - there are further choices available on request