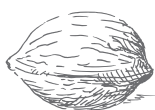




Christmas Day



Starters

CHICKEN LIVER PATÉ Pear, date and cinnamon chutney, toasted brioche. (gf)

CURED SALMON Pickled cucumber, dill yoghurt. (gf)

ROASTED BUTTERNUT SQUASH SOUP Toasted pumpkin seeds, turmeric yoghurt (v/ve)

CRISPY PORK BELLY Celeriac remoulade, burnt apple purée

SPICED BEETROOT AND BRAISED LEEK SALAD Toasted walnuts, pomegranate dressing. (ve/n)

Main

TRADITIONAL ROAST TURKEY

Winter vegetables, pig in blanket, pork and cranberry stuffing, gravy.

VENISON STEAK

Celeriac purée, fondant potato, pickled blackberries, blackberry jus. (Venison served pink). (gf)

DUCK BREAST

Parsnip purée, duck leg bon bon, dauphinoise potato, braised chicory.

SALMON FILLET

Peas a la française, roasted new potatoes, pickled mussels, herb oil. (gf)

WILD MUSHROOM AND CHESTNUT WELLINGTON

Creamed cabbage, roast potatoes, champagne sauce. (v/n)

Desserts

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce.

BLOOD ORANGE POSSET

Meringue, caramelised white chocolate.

DARK CHOCOLATE GANACHE TART

Hazelnut praline, vanilla Ice cream.

WINTER BERRY PARFAIT

Oat and nut crumble, cranberry granita.

'THE COBBLES' CHEESEBOARD

Selection of cheeses from Godfrey Williams & Son, Sandbach, with grapes, chutney, celery and crackers.



If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks. v-vegetarian, ve-vegan, gf-gluten free, n-nuts.