



STARTERS

Roasted Butternut Squash Soup

Toasted pumpkin seeds, turmeric yoghurt, gluten-free bread, cultured butter. (v)

Ham Hock Terrine

Piccalilli, pickled mustard seeds, toasted gluten-free bread.

Cured and Torched Mackerel

Pickled fennel, mussel purée.

Spiced Beetroot and Braised Leek Salad

Toasted walnuts, pomegranate dressing. (v)

MAINS

Traditional Roast Turkey

Pig in blanket, roast potatoes, pork and cranberry stuffing, winter vegetables, gravy.

Salmon Fillet

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

Red Wine Braised Beef Cheek

Mashed potato, jerusalem artichoke purée and crisps, tenderstem broccoli, braising jus.

Roasted, Pickled and Raw Cauliflower

Butterbean and roasted garlic mash, cauliflower leaf salsa, lemon oil.

DESSERTS

Vanilla Crème Brûlée

Winter Berry Parfait

Roasted nuts, cranberry granita.

Dark Chocolate Brownie

Dark chocolate sauce, vanilla ice cream, hazelnut praline.

'The Cobbles' Cheeseboard

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

