



BOXING DAY LUNCHEON

Roasted butternut squash and sweet potato soup served
with fresh granary bread.

Prawn cocktail served on a bed of lettuce with granary bread
Handmade chicken liver pate, served with toast
and one of our seasonal salads

Dovetail of melon, winter berry compote, champagne sorbet



Oven roasted turkey served with all the trimmings.

Roast beef served with the traditional Yorkshire pudding and gravy.

Lamb shank, horseradish and spring onion mash,
braised carrot, kale and red wine jus

Plaice fillet, Chilli prawn and herb butter, crushed new potatoes,
seasonal vegetables

Pea and mint risotto topped with a poached egg,
balsamic glaze and crispy leeks



Sticky toffee pudding, toffee sauce and salted caramel ice cream

White chocolate crème brulee, rosemary shortbread

Cheshire farm ice cream selection topped with berries
and chocolate sauce

Traditional sherry trifle



Coffee and mince pies.

£34.95

