

Christmas Lunch

Creamy Leek & Potato Soup (V)

Served with a crusty roll

Garlic Mushrooms (V)

Pan fried baby mushrooms flambéed with brandy, garlic and cream

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Breast of Cheshire Turkey

Accompanied with bacon wrapped chipolata and sage & onion stuffing

Saddle of Lamb

Stuffed with garlic and apricots, topped with a red wine sauce

Brie and Redcurrant Tart (V)

Served on a bed of asparagus spears

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Traditional Christmas Pudding and Brandy Sauce

Cheese Platter & Biscuits

Freshly Brewed Tea or Coffee

£10.50 per person

Christmas Dinner

Creamy Leek & Potato Soup (V)
Served with a crusty roll

Garlic Mushrooms (V)
Pan fried baby mushrooms flambéed with brandy, garlic and cream

Smoked Salmon, Dill and Lime Pate
Smooth pate served with toasted focaccia bread with a hint of
coriander

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Breast of Cheshire Turkey
Accompanied with bacon wrapped chipolata and sage &
onion stuffing

Saddle of Lamb
Stuffed with garlic and apricots, topped with a red wine sauce

Brie and Redcurrant Tart (V)
Served on a bed of asparagus spears

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Traditional Christmas Pudding and Brandy Sauce

Caramel & Amoretti Charlotte

Cheese Platter & Biscuits

Freshly Brewed Tea or Coffee

£13.50 per person