

1539

LUNCH MENU | December 2018

2 courses £19.50 per person

3 courses £24.50 per person

WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

STARTERS

Poached Fillet of Salmon | limoncello jelly, citrus crème fraiche, radishes

Cream of Celeriac & Cheshire Cheese Soup (V) | fresh celery & granny smith

Ham Hock Terrine | smoked salt crostini, pickled vegetables

Artichoke & Beetroot Salad (V) | parmesan custard

MAINS

Roulade of Cheshire Turkey | cranberries, chestnuts, sautéed sprouts & pancetta, honey glazed vegetables

Roast Rump of Welsh Lamb | boulangere potato, cumin roasted butternut squash

Char-grilled 28 Day Aged Sirloin Steak 10oz | sautéed mushroom, fries (£4.00 supplement)

(Béarnaise Sauce, Pepper Sauce, Red Wine Jus £2.00 each)

Fillet of Seabass | confit parsnips, wilted greens, curried mussels

Savoury Walnut & Cranberry Frangipane Tart (V) | honey glazed vegetables, roast potatoes

DESSERTS

Sticky Christmas Toffee Pudding | plum compote, brandy sauce

Baked Orange Cheesecake | Cointreau ice cream

Dark Chocolate Delice | rum truffle, chantilly cream

Gingerbread Panna Cotta | macerated rhubarb, ginger biscuit

THE CHEESE TROLLEY

Local, British & Continental Cheese Selection | chutney, grapes, celery, damsel crackers

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50

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