

DINNER MENU **£32.50**



STARTERS

Salmon Roulade | pickled quail egg, cucumber, anchovy toast

Confit Chicken | spiced apricots, green bean salad

Ham Hock Terrine | smoked salt crostini, soused vegetables

Roast Butternut Squash Soup (V) | pumpkin & sunflower seed cluster

Pear & Walnut Salad (V) | blue cheese fritter

MAINS

Roulade of Cheshire Turkey | cranberries, chestnuts, sautéed sprouts & cured pork belly, honey glazed root vegetables, crispy potatoes

Roast Rump of Welsh Lamb | braised rosemary potato, sticky red cabbage, roast carrots

Pan Fried Cod Loin | pancetta, confit celeriac, spinach, saffron shallots, herb cream

Fillet of Seabass | creamed potatoes, shellfish bisque, tempura mussels, citrus fennel

Wild Mushroom & Pinenut Tart (V) | honey glazed parsnips, wild rocket & spinach

DESSERTS

Sticky Christmas Toffee Pudding | plum compote, brandy sauce

Mandarin & Vanilla Mousse | Cointreau & orange ice cream

Peanut Butter Cheesecake | peanut brittle

Dark Chocolate Torte | Irish coffee cream

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

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.