



## To Begin

*Twice Baked Cheese Soufflé,  
Tomato & Chive Salsa with Rocket.  
Mulled Poached Pear  
with a Prosciutto, Candied Walnuts,  
Goats Cheese Salad,  
with Mustard Dressing.  
Smoked Salmon & Mackerel Timbale,  
King Prawns In Marie Rose Sauce,  
Ribbons Of Soused Cucumber & Crostini.  
Winter Game Terrine,  
Apple & Cranberry Chutney  
And Winter Leaf Salad.  
Celeriac & Blue Cheese Soup.*

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*Fresh Fruit Sorbet*

## Main Course

*Roast Cheshire Turkey, Pork & Chestnut Stuffing,  
Pancetta Wrapped Chipolata with Roast Gravy.  
Venison Saddle, Wrapped in a Chicken & Wild Mushroom  
Mousse. Black Pudding Croquet & Redcurrant Jus.  
Poached Sole & Salmon Roulade Stuffed with  
Spinach & Crayfish, Rice Timbale and Shellfish Bisque.  
Pan Seared Medallions of Beef Sirloin,  
Wild Mushroom & Ox Cheek Suet Pudding  
with a Red wine & Shallot Jus.  
Mushroom & Camembert Wellington on Stir Fry Vegetables  
with Creamed Spinach & Glazed Cherry Tomatoes.*

## Dessert

*Baked Vanilla Cheesecake,  
Dark Chocolate & Orange Truffle & Chocolate Sauce.  
Traditional Christmas Pudding with Rum Sauce.  
Strawberry Bakewell Tart with Custard Ice Cream.  
Classic Crème Brulee & Homemade Shortbread Biscuit.  
Selection of Local Cheeses, with Biscuits,  
Celery, Grapes & Homemade Chutney.  
Cheese Board £3.00 Supplement  
Complimentary Tea or Coffee with Mince Pie*