



Festive Menu

TO START

Creamy roasted parsnip soup, local partridge sausage roll.

Pear, Cheshire Blue and Walnut Tart, dressed watercress, shavings of pear

Wild duck Rillettes, confit cranberry & orange relish and Sourdough Toast

House cured gin and beetroot smoked salmon, thyme crackers

MAINS

Chestnut, sage and Armagnac stuffed turkey escalope, carrot puree, braised local carrots, roast gravy, duck fat roast potatoes

Salt baked Butternut squash & Cheshire blue croquette with Sautéed Cavolo Nero and Caramelized Chervil Root with Ewes Milk Cheese Shavings

Roast rump of Welsh beef, parsley buttered mash, pickled roasted shallot, black cabbage and roasted beer gravy

Pan-fried hake supreme with spinach, Cavolo Nero, puy lentils, brown shrimp and smoked pancetta

PUDS

Twice Baked Quince and Hazelnut Crumble, Vanilla rum Custard

Plum and pecan buttermilk cake, mulled plum sorbet

Bitter chocolate truffle cake, candy chestnuts, Brandy butter ice cream

St. Andrew's Cheddar, home-made festive Eccles cake, pickles walnuts

£35.00pp or come to a party night for £40pp. £10pp deposit required on booking



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