



# MENU

## STARTER

Maylan spiced cauliflower and coconut soup, topped with a coconut cream and spiced cauliflower croutons *v ve gf*

Chicken and apricot pancetta terrine, served with toasted sourdough, balsamic onion relish and wild rocket salad

Prawn and avocado tian, with layers of diced avocado and succulent prawns, set on a micro herb salad, topped with a traditional Marie Rose sauce *gf*

## MAIN

Roasted Cheshire turkey, served with cranberry and apricot stuffing, chipolatas and all of the festive trimmings *gf option available*

12 hour braised featherblade of beef in a rich red wine gravy, served with dauphinois potato, buttered carrot mash, tenderstem broccoli and Yorkshire pudding *gf option available*

Beetroot and spinach Wellington, served with all the festive trimmings and vegetarian gravy *v ve*

## DESSERT

Festive Christmas pudding with creamy brandy sauce *gf option available*

Sticky toffee pudding with butterscotch sauce and vanilla ice cream *gf v option available*

Duo chocolate Christmas tree torte with winter berries and blackberry sauce

Freshly brewed coffee with mints

£25.95

Three course menu  
Drinks purchased separately

