



Christmas menu

TO START

Spiced pumpkin veloute, honeycomb, sourdough (v)*

Potted Goosenagh duck, orange marmalade, brioche*

Wild mushrooms on toast, poached hens egg, hollandaise, soft herbs (v)*

Ballantine of Salmon, charred cucumber, cucumber ketchup, tuille*

Red pesto & lentil pate, smoked mushroom marmalade, granary toast (ve)*

MAINS

Roast Cheshire Turkey, traditional accompaniments, seasonal vegetables, duck fat potatoes, pan gravy*

Nut roast, traditional accompaniments, seasonal vegetables, potatoes, sherry & mushroom gravy (v)*

Eaton estate venison pudding, creamed potato, sprouts, Alsace bacon, blackcurrant jus

Blanc of Cod, mussels, fennel, saffron potatoes, bouillabaisse sauce, rouille (gf)

Tofu & roasted vegetable wellington, Provençale sauce, wilted greens (ve)

8oz Cheshire ribeye steak, confit tomato, flat mushroom, onion rings, Cheshire farm chips, pepper sauce (£5 sup)*

DESSERTS

Christmas pudding & brandy sauce

Chocolate & raspberry torte (ve/gf)

Spiced apple & pear crumble, anglaise

Mulled wine trifle

Selection of local cheeses, quince jelly, grapes

£27.50 PER PERSON

v = vegetarian, ve = vegan, gf = gluten free, * = can be adapted to be gluten free.

Gluten free & vegan menu items can be requested at time of booking. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.