

Christmas Fayre

Monday to Wednesday - 2 courses £18.95, 3 courses £20.95

Thursday to Saturday - 2 courses £22.95, 3 courses £26.95

(Thurs-Sat includes DJ playing until midnight in our cosy barn)

Please note that bookings for our Oak Barn are subject to availability; you can dine in our pub and join the music when the party starts.

Cream of Winter Vegetable Soup

with herby crème fraiche & crusty bread

Terrine of Hot Smoked Salmon & Prawns

with creme fraiche, French bread, beetroot gel & a potato & micro herb salad

Pork & Chicken Parfait

with onion jam, sour dough bread & balsamic glaze

Panko Breaded Stilton Bon Bons

with a tomato & roasted red pepper ragout



Lemon and Thyme Roasted Cheshire Turkey

pancetta, shallot & cranberry stuffing

'Slow & Low' Roasted Pig

stuffing & crackling crumbs

Braised Beef in Red Wine

with shallots & garlic

Baked Loin of Cod

with a lemon & chive butter sauce

Butternut Squash, Spinach, & Tabuleh Wellington

with a wild mushroom ragout

All our main courses are served with herby roast potatoes & seasonal vegetables



Classic Christmas Pudding

with boozy fruits & brandy sauce

Dark and White Chocolate Delice

with amoretto crumbs & caramel ice cream

Selection of British Cheeses

with biscuits, celery, grapes & chutney

Christmas Day

Adults £79.95 Children £39.95

To start

Roasted Vine Tomato Soup

accompanied by a cauliflower cheese fritter, basil pesto & focaccia bread



Baked Fillet of Plaice

filled with spinach mousse with a prawn & dill sauce



The main event

Traditional Roast Dinner

Our home-roasted meats are served to you at the table:

Sirloin of Beef

Pork Loin

Cheshire Turkey

so you can choose as much or as little as you would like and served with herby roasted potatoes & seasonal vegetables

or

Root Vegetable Wellington with all of the above

or

Roast Fillet of Salmon

served with buttery fondant potato, green beans, tarragon & cream sauce



To finish

Classic Christmas Pudding

with boozy fruits & brandy sauce

or

Chocolate and Caramel Delice

with Baileys ice cream

or

British Cheeses

biscuits with celery, grapes & chutney

New Year's Eve Dinner & Disco

£60.00 per person

DJ & music finishes 1.30am. Full payment required 1 month before.

Roasted Pumpkin & Carrot Soup

fennel crème fraiche, crusty bread & butter

Rustic Chicken & Pork Terrine

pickled vegetables, onion purée with toasted French bread

Confit Salmon

potato & watercress salad, with a lime, dill & caper dressing

Cheshire Cheese & Spring Onion Gallette

beetroot chutney, balsamic & baby leaves



Seared Fillet of Beef

mushrooms, onions fondant potato & greens with a red wine sauce

Breast of Corn-fed Chicken

with potato gnocchi green beans with a white wine & thyme sauce

Roasted Monkfish

new potatoes, celeriac purée, tender stem broccoli & tomato butter sauce

Wild Mushroom & Spinach Roulade

with potato straw crust, carrot purée & sautéed greens



Sticky Toffee Pudding

toffee sauce & salted caramel ice cream

Baked Lemon Cheesecake

with ginger & raspberry sorbet

Chocolate & Orange Brownie

with chocolate sauce & vanilla bean ice cream

Selection of British Cheeses

with biscuits, celery, grapes & chutney



Glass of Prosecco at midnight to toast the New Year