

Christmas Menu 2018

1st – 24th December

Starters

Pioneers Seasonal Soup (V)

Honey roasted spiced parsnip with parmesan & sage croutons

Chicken & Duck Liver Pate

Laced with brandy, with a plum port & caramelised onion chutney

Sautéed King Prawns

In garlic & herb butter, white wine, lemon juice, parsley & chilli flakes

Baked French Goats Cheese (V)

On an orange & pomegranate salad with cranberry dressing

Carpaccio Beef

With a rocket & Parmigiano salad, Italian balsamic dressing

Mains

Traditional Christmas Dinner

Crown of Cheshire turkey, chestnut and sage stuffing, pigs in blankets, garlic & rosemary roasted potatoes, maple glazed parsnips, buttered sprouts, chantenay carrots & a rich homemade gravy

*Nut Roast and Roast Chicken option available

Cumbrian Cannon of Lamb

Parmentier potato, chorizo, tenderstem broccoli & black olive jus

Sea bass Fillet

Pan fried served on a mini fishcake, cream & chive velouté and green beans

Classic Beef Stroganoff

Strips of fillet beef, mushrooms, brandy in a light crème fraiche sauce, served with fragrant rice

Sweet Red Pepper

Baked with a festive filling of roasted chestnuts, cranberry, mixed vegetable cous cous, served with a rich tomato and basil sauce



Desserts

Traditional Christmas Plum Pudding

With brandy sauce

Chocolate Tart

A duo of dark and white chocolate in a sweet pastry case

Sticky Toffee Pudding

With a rich butter toffee sauce & vanilla ice cream

Spiced Apple & Cinnamon Sponge

Served with cream

Cheeseboard

Selection of English & Continental Cheeses

Why not try one of our delicious cocktails to accompany your Christmas dessert?

We recommend:

After Eight 6.95

Baileys, Frangelico, Kahlua, peppermint, milk and cream

Espresso Martini 6.95

Absolut Vanilla Vodka, Kahlua, shot of espresso and syrup de gomme

Raspberry Crème Brûlée 6.95

Baileys, Raspberry Liqueur, caramel syrup, raspberries and cream

2 courses – 19.50

3 courses – 24.50

Allergens and intolerances we use a variety of nuts and other allergens in our kitchen. Therefore, hard as we try we cannot guarantee that menu items will be allergen free. Please ask a member of our staff if you are uncertain and they will liaise with our chef.

We also have gluten free options, please ask your server.