



CHRISTMAS DINNER

Canapés

Puff pastry tartlet, creamed wild mushrooms, truffle cream and tarragon oil

Freshwater Crayfish 'Bloody Mary' mayonnaise,
flatleaf lettuce in an edible mussel shell

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Roulade of Loch Duart smoked salmon and Atlantic prawn
Infused with lemon and dill, citrus emulsion, crispy capers and dressed shoots -

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Wild Mushroom and Chestnut Velouté Toasted Garlic and Herb Croûtes

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Cheshire reared Bronze Turkey

Roast breast and rolled leg stuffed with cranberry and chestnuts
Goose fat barrel cut 'Roasties', pigs in blankets, Maple roasted carrot
and parsnip and rich poultry jus

Selection of steamed winter green vegetables, herb butter
Homemade cranberry and bread sauce

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The Great British festive cheeseboard,
served with Allen's Christmas chutney and artisan biscuits

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Warm apple and cinnamon tart, with spiced crumble topping,
winter berry coulis and 'boozy' cream

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Freshly Brewed Coffee
Petits Fours and Mini Mince Pies