



FESTIVE MENU

TO START

CREAMY ROASTED PARSNIP SOUP, LOCAL PARTRIDGE SAUSAGE ROLL.

PEAR, CHESHIRE BLUE AND WALNUT TART, DRESSED WATERCRESS, SHAVINGS OF PEAR

PREESED HAM HOCK TERRINE, FESTIVE PICCALILLI AND SOURDOUGH

HOUSE CURED GIN AND BEETROOT SMOKED SALMON, CHIVE CRÈME FRAICHE THYME
CRACKERS

MAINS

ROAST TURKEY CHESTNUT, SAGE AND ARMAGNAC STUFFING, CARROT PUREE, BRAISED
LOCAL CARROTS, ROAST GRAVY, DUCK FAT ROAST POTATOES

SALT BAKED BUTTERNUT SQUASH & CHESHIRE BLUE CROQUETTE WITH SAUTÉED
CAVOLO NERO AND CARAMELIZED CHERVIL ROOT WITH EWES MILK CHEESE SHAVINGS

SLOW COOKED SHIN OF WELSH BEEF, PARSLEY BUTTERED MASH, PICKLED ROASTED
SHALLOT, BLACK CABBAGE AND ROASTED BEER GRAVY

PAN-FRIED HAKE SUPREME WITH SPINACH, CAVOLO NERO, PUY LENTILS, BROWN SHRIMP
AND SMOKED PANCETTA

PUD'S

TWICE BAKED QUINCE AND PEAR HAZELNUT CRUMBLE, VANILLA RUM CUSTARD

TWELFTH NIGHT CAKE, FESTIVE ICE CREAM BRANDY CREAM

BITTER CHOCOLATE TRUFFLE CAKE, CHOCOLATE TEXTURE,

ST. ANDREW'S CHEDDAR, HOME MADE FESTIVE ECCLES CAKE, PICKLES WALNUTS



a best of British catering Co.