

CHRISTMAS DINING 2017

£27PP

STARTERS

ROASTED WINTER SQUASH SOUP (ve)

Crisped sage, red chili, vegan crème fraîche, pumpkin seeds, sourdough

CHICKEN & DUCK LIVER PÂTÉ

Pickled cherries, thyme, sourdough toasts

HOUSE SMOKED SALMON

Smoked Scottish salmon, capers, pistachios, dill crème fraîche, dark rye bread

ROASTED BEETS WITH HORSERADISH VEGAN CRÈME FRAÎCHE & DILL (ve)

Rosemary & balsamic vinegar roasted beets, vegan crème fraîche, dill, horseradish

MAINS

ROAST CHESHIRE TURKEY BREAST

Sage, apricot & onion stuffing, pigs in blankets

LOW AND SLOW BEEF

Slow cooked beef, red wine sauce, braised pickled red cabbage

CHESTNUT, CRANBERRY & SAGE NUT ROAST (ve)

Sweet potato, mushroom, parsley, thyme, vegan gravy

ROAST HERBED FILLET OF SALMON

Horseradish crème fraîche, green herbs, heritage beets, pickled orange, sautéed fingerling potatoes

All served with broken rosemary roast potatoes, roasted caramelised roots, tossed winter greens & charred maple sprouts, bread sauce, gravy

CHRISTMAS PUDDING CLUB

STICKY TOFFEE & DATE PUDDING

Butterscotch sauce, rum & raisin ice cream

CHOCOLATE & ROAST HAZELNUT CHEESECAKE

Hazelnut praline crumb, chocolate sauce

LEMON VANILLA POSSET

cinnamon sugared shortbread biscuit

CHEESEBOARD

Local cheeses, winter spiced plum & apple chutney, sourdough toasts

**BOOK BY
SEPTEMBER
TO BAG A
DISCOUNT**

**THE DEAF
INSTITUTE**

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£15PP

BUFFET

ROASTED BEETS WITH HORSERADISH, VEGAN CRÈME FRAÎCHE & DILL (ve)
Rosemary & balsamic vinegar roasted beets

NEW ORLEANS POTATO SALAD (v)
Creole potato salad, mayonnaise & crème fraîche, red onion, parsley, chive, whole grain mustard

HOT SMOKED STICKY CHIPOLATAS
Honey & mustard glaze

CURED MEAT & CHEESE BOARD
Selection of cured deli meats & cheese, seasonal house pickles, winter spiced fruit chutney

ARANCINI
Fried crumbed risotto balls, stuffed with Mozzarella & ragù

BREAD SELECTION (v)
Served with whipped truffle butter

SPICED TURKEY TENDERS
Cranberry dipping sauce, aioli

LAMB KOFTAS
Chargrilled lamb koftas, yogurt aioli, mint, coriander, pomegranate, pickled fennel, rose harissa, flatbreads

SWEET POTATO FALAFEL (ve)
Hummus, vegan tahini yogurt aioli, green herbs, kale & barley salad, harissa, pickles, khobz bread

VEGAN BLACK PUDDING (ve)
Sweet Mustard sauce

FLATBREAD PIZZA (v)
Flatbread pizza, served thin & crispy
- Marinated zucchini, broccolini & Kalamata olive, basil, caper, tomato (ve)
- Cremini mushroom, Mozzarella, rosemary, truffle oil, parsley, white sauce (v)

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