



## FESTIVE MENU

### STARTER

Beetroot Tarte Tatin, Frozen Broad Bean Crème Fraîche, White Nancy goats cheese

Creamy roasted Parsnip Soup, Red Leg Partridge Sausage Rolls

Wild duck & chicken liver parfait, red wine jelly, poached quinces, pickled walnut salad

### MAINS

Chestnut, sage , Armagnac stuffed turkey escalope, carrot puree, braised local carrots,  
roast gravy, duck fat roast potatoes

Braised shin of local beef, button onions, Wirral mushrooms, braised mini ox cheek suet  
pudding , creamy mashed potatoes, real ale gravy

Pan-fried pollock , butter spinach, clams, poached cod cheeks and fish sauce

### PUD'S

Chocolate and Chestnut Truffle Cake with Candied Chestnuts

Clementine and gingerbread trifle, gingerbread form , gingerbread crumb

Mulled apple tart, salted caramel ice cream

