



## **Boxing Day**

**2 Courses- £21.95   3 Courses- £24.95**

Broccoli & Stilton soup (V)

Chicken liver parfait served with spiced red onion chutney & toasted breads

Sautéed mushrooms cooked in white wine & garlic cream served on toasted ciabatta

Goat's cheese & caramelised red onion tart served on dressed leaves (V)

Cajun spiced popcorn chicken served with garlic aoli dip

Classic Prawn cocktail with a bloody Mary sauce & granary bread

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Our home made pies- Steak, Guinness & mushroom or Cheese, leek & onion (v)

Served with hand cut chips or mash & seasonal vegetables

Roast silver side of beef served with Yorkshire pudding, roast & creamed potatoes  
seasonal vegetables & rich beef gravy

Steak burger topped with cheddar or Shropshire blue cheese served with mixed leaf  
salad & hand cut chips

Herb crusted salmon fillet served with crushed potatoes & seasonal vegetables with a  
dill cream sauce

Steve's chicken Balti served with rice or ½ chips ½ rice, mango chutney & naan bread

Lamb shoulder served with roast & creamed potatoes, vegetables, rich mint gravy (£2  
supplement)

Cider battered haddock served with mushy peas, home made tartare sauce & hand cut  
chips

Home made beef lasagne served with hand cut chips, garlic bread & side salad

Mushroom & spinach Taglitelle cooked in a white wine & garlic cream with parmesan  
shavings & garlic bread (V)

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Christmas pudding served with brandy sauce

Raspberry & white chocolate cheesecake served with vanilla pod ice cream or pouring  
cream

Festive bread & butter pudding served with custard

Sticky toffee pudding served with ice cream, cream or custard

Trio of Cheshire farm ice cream

Warm Chocolate Fudge cake served with ice cream