

CHRISTMAS DAY MENU

£89.95 per person (Children £44.95)

A non-refundable deposit of £15 per person is required to secure your booking



Creamed white onion soup topped with chive crème fraîche & truffle oil (VGA/NGCI)

Potted duck leg, Plum Pudding ale chutney, toasted rosemary focaccia *

Smoked trout fillet, celeriac remoulade, green leaf, caper & anchovy salad *

Seasonal melon, exotic fruits & prosecco blush sorbet (VGA/NGCI)

Potato, parsnip & chestnut terrine, cranberry jelly & toasted rye bread (VG) *



Butter-basted roast turkey breast, chestnut & sage stuffing, bread sauce, pigs in blankets, cranberry sauce & rich gravy *

Baked cod loin, crab & mace butter, potato gratin, buttered spinach & parsley cream (NGCI)

Medallions of beef fillet, peppercorn & brandy glaze, fondant potato & roasted shallots (NGCI)

Roast venison haunch, baby onions, button mushrooms, bacon lardons, red wine sauce, served with roast butternut squash & potato rosti (NGCI)

Pea & shallot ravioli, shaved chestnuts, spring onion tops, roast cauliflower florets, crispy sage, rapeseed oil & vegan mozzarella (VG)

All served with a selection of seasonal vegetables & roast potatoes (unless otherwise stated)



Traditional Christmas pudding, brandy sauce & Cheshire Farm brandy butter ice cream (VGA)

Glazed crème brûlée, mulled red berries & cinnamon shortbread *

Baked apple compote, honey & oat biscuit, vanilla ice cream & custard

Rich chocolate tart, caramelised clementines & clotted cream ice cream

British cheese board, biscuits, warm fruit loaf, grapes, celery & Plum Pudding ale chutney *



Freshly brewed tea or coffee with warm mince pies

NGCI – NO GLUTEN CONTAINING INGREDIENTS / *CAN BE ADAPTED TO BE COOKED WITHOUT GLUTEN / (V) - SUITABLE FOR VEGETARIANS / (VG) - SUITABLE FOR VEGANS. (VGA) - VEGAN ALTERNATIVE AVAILABLE

If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable due to current circumstances affecting the supply chain it may be replaced by a similar alternative product. Fish may contain bones. Cooking oil contains soybeans and may contain genetically modified ingredients. Weights stated are uncooked and approximate. Prices are GBP. Before ordering, please let our Manager know of any allergies or dietary requirements.

CHRISTMAS DAY PRE-ORDER FORM

£89.95 per person

Please complete this and hand to a member of the team along with your deposit payment.

A non-refundable deposit of £15 per person is required to secure your booking.

Name of organiser: _____

Preferred time of dining: _____

Number of guests: _____ Contact number: _____

Email: _____

Diner's name <small>(Please notify us at the time of booking of any dietary requirements)</small>	*Required without gluten	Children's portion?	STARTERS					MAINS					PUDDINGS					Deposit paid?			
			Creamed white onion soup (vg/ngci)	Potted duck leg*	Smoked trout fillet*	Seasonal melon (vg/ngci)	Potato, parsnip & chestnut terrine (vg)	Roast, parsnip & chestnut terrine (vg)	Butter-basted roast turkey breast *	Baked cod loin (ngci)	Medallions of beef fillet (ngci)	Roast venison haunch (ngci)	Broccoli, sweet potato & chestnut strudel (vg)	Traditional Christmas pudding (vga)	Glazed crème brûlée*	Baked apple compote	Rich chocolate tart		British cheese board*		

We need to be able to contact you regarding your booking but we won't keep your details for marketing purposes. Please read our privacy policy at jwlees.co.uk/privacy-policy for more information.