

# Christmas Menus

Available from Saturday 1st December - Saturday 22nd December

Lunch Menu: 2 Courses - £19.95 / 3 Courses - £22.95  
Evening Menu: 2 Courses - £24.95 / 3 Courses - £28.95

## **Starters**

### **Broccoli & Cropwell Bishop Stilton Soup (v)**

*Served with a thyme and sea salt crouton and a warm bread roll.*

### **Slow Braised Oxtail Soup**

*Served with a thyme dumpling and a warm bread roll.*

### **Chicken Liver & Cointreau Pâté**

*A smooth chicken liver pâté, topped with a cranberry jelly. Served with toasted bloomer bread and Patchwork's Christmas chutney*

### **Trio of Melon (v)**

*Cantaloupe, honeydew and watermelon served with mulled wine syrup*

### **Prawn Cocktail**

*North Atlantic prawns, bound in a homemade Marie rose sauce on a bed of crisp Iceberg lettuce leaves and served with seeded brown bread.*

### **Brie, Chestnut & Pear Salad (v)**

*(Evening Menu)*

*Brie, cranberry, crushed chestnut, sliced pear served with pea shoots and a Cumberland sauce dressing.*

### **Devilled Kidneys on Toast**

*(Evening Menu)*

*Traditional devilled lamb kidneys in a spiced sauce. Served on toasted onion loaf.*

## **Main Courses**

*All served with Lowe's Farm seasonal vegetables.*

### **Traditional Roast Turkey**

*Roasted breast served with "pigs in blankets", crushed new and roasted potatoes, honey roast parsnips, orange & cranberry stuffing and a rich golden gravy.*

### **Braised Beef Stew & Dumplings**

*Tender beef, slow cooked with carrots, parsnips, swede and baby silverskin onions in red wine and thyme. Served with crushed new potatoes and thyme dumplings.*

### **Fillet of Scottish Salmon**

*Lightly grilled fillet of salmon served with crushed new potatoes and a lemon & dill crayfish sauce.*

### **Lamb Rump** (Evening Menu Only)

*Char-grilled rump of lamb cooked pink with fondant potato, parsnip puree and a rosemary and redcurrant sauce.*

### **Trio of Seafood** (Evening Menu Only)

*Lightly grilled red snapper, salmon, and king scallops served with rosemary and garlic parmentier potatoes and a lemon and dill cream sauce.*

### **Goat's Cheese & Red Onion Tart (v)**

*A homemade filo pastry tart layered with Goat's Cheese, caramelised red onion and beetroot, served with crushed new potatoes and a red pesto drizzle.*

## **Desserts**

### **Robinson's Ginger Tom Ale Christmas Pudding**

*Served warm with a homemade brandy sauce.*

### **Pecan Pie**

*Traditional pecan pie served with Cheshire Farm vanilla-pod ice cream, butterscotch sauce and fresh berries*

### **Truffle Chocolate Torte**

*A rich milk chocolate torte, served with a Chantilly cream and fresh berries.*

### **Strawberry Meringue Roulade**

*Soft meringue roulade filled with fresh cream and a handmade strawberry filling. Served with Chantilly cream and fresh berries.*

### **Baked Salted Caramel Cheesecake**

*A rich and indulgent baked cheesecake served with a homemade toffee sauce and Chantilly cream.*

### **Cheese & Biscuits**

*A selection of continental and farmhouse cheeses.  
Served with Patchwork's Christmas chutney, apple, celery, grapes and biscuits.  
(£1.50 Supplementary Charge)*