

# CHRISTMAS DAY MENU 2019

Adults 80pp | Children U12 40pp

Restaurant | Arrival 12:00 | Sit Down 12:30  
Function Room | Arrival 14.00 | Sit Down 14:30  
Restaurant | Arrival 15:30 | Sit Down 16:00

## To Start

*Curried Lentil & Parsnip Soup (v, ve, gf option)*

Onion bhaji, apple puree

*Smoked Haddock Fishcake*

Lemon capers, cherry tomato fondue

*Pressed Duck Terrine (gf option)*

Cointreau soaked argon prunes, spring onion, red onion & orange chutney, toasted brioche

*Chestnut & Cranberry Chickpea Cakes (v, ve, gf option)*

Roasted red pepper salad

## To Follow

*Roast Cheshire Turkey (gf)*

Chestnut stuffing, bacon chipolatas, red cabbage, carrot & swede mash, sprouts, roast potatoes, port gravy

*Roast Sirloin of Beef (gf)*

Goose-fat roasties, Yorkshire pudding, red cabbage, sprouts, honey roast carrots, port gravy

*Salmon Encroute*

Filled with dill & lemon, served with a medley of greens, sweet potato fondant, parsley sauce

*Mixed Nut Roast (v, ve)*

Butternut squash, chestnut, cashew nut, sweet potato puree, harissa cauliflower, pomegranate seeds

## To Finish

*Christmas Pudding*

Brandy Sauce

*Mulled Pear & Apple Crumble*

Crème anglaise

*Sticky Toffee Pudding (gf option)*

Salted caramel ice cream

*Trio of Local Cheeses*

Crackers, celery, chutney

*Complimentary vintage Port, Coffee, Stilton & Crackers at the bar following your meal.*

For more information on Christmas and NYE,  
please speak to Katy on 01270 629100 or email [katy@residence.uk.com](mailto:katy@residence.uk.com)