



The Cheshire Dining Experience

Christmas Dinner

MENU 2

£60pp

Canapés

Pigs in blankets

Gin cured salmon en croute

Puff pastry brie & cranberry pin-wheels (V)

Starter

Lightly spiced parsnip soup topped with root crisps & herb oil.

Served with a granary roll & smoked salt butter (V)

Or

Parma wrapped ham hock terrine served with spiced plum marmalade & homemade croutes

Christmas Dinner

Crown of free-range Cheshire turkey rolled in smoked pancetta

Or

Short-rib of prime beef slow roasted & coated in a sticky herb glaze

Vegetarian Dinner

Wild mushroom wellington with baby spinach & white truffle oil (V)

Or

Turnip, kale, cauliflower & gruyere gratin topped with wild herb golden crumb

Sides

Crispy roast potatoes with rosemary (V)

Roasted parsnips coated with honey from our family bees

Carrots coated in garden grown sage butter

Homemade cranberry sauce

Homemade stuffing with apricot & garden herbs

Roasted sprouts with a chestnut crumb (V)

Homemade bread sauce

Rich red wine jus

Desserts

White chocolate, cranberry & clementine brioche & butter
pudding served with homemade vanilla crème anglaise

Or

Locally sourced Christmas pudding & brandy cream

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Homemade chocolate & orange truffles to have with your coffee by the fire

*All meat is sourced locally from award winning David Joinson Butchers in Chester.
Known for the quality and provenance of their exceptional meat.*

www.thecheshirediningexperience.co.uk