



The Cheshire Dining Experience

Christmas Dinner

MENU 1

£50pp

Canapés

Pigs in blankets

Stuffed mushroom bites (V)

Puff pastry brie & cranberry pin-wheels (V)

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 & baby spinach (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 (V)

Carrots coated in garden grown sage butter (V)

Homemade cranberry sauce (V)

Homemade stuffing with apricot & garden herbs

Roasted sprouts with a chestnut crumb (V)

Rich red wine jus

Desserts

Double chocolate brownie served with prosecco macerated blackberries & Chantilly cream

Or

Locally sourced Christmas pudding & brandy cream

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