



THE **cheshire yeoman**

Christmas Menu 2019

To Start...

Homemade French Onion Soup, Gruyere Crouton

Welsh Cheddar, Smoked Pancetta & English Mustard Croquette, Soft Poached Egg

Wild Boar Liver Pate, Apple & Hobgoblin Ale Chutney, Focaccia

(V) Filo Pastry Goats Cheese Tart, Caramelised Onion, Beetroot & Balsamic Glaze

Pan Seared Scallops, Crispy Parma Ham, Tender stem Broccoli, Tomato Vinaigrette

For your Main...

Traditional Norfolk Roast Turkey, Chipolatas, Stuffing,

Duck Fat Roasted Potatoes, Parsnips, Baby Carrots, Brussel Sprouts

Our famous Blade of Beef, Carrot & Swede Puree,

White Truffle & Parmesan Chips, Tender Stem Broccoli, Red Wine Jus

Confit Belly Pork, Apple & Cider Sauce, Creamy Mash Potatoes,

Roasted Black Pudding, Baby Carrots

Salmon & Spinach Wellington, Buttered New Potatoes,

Green Beans, Creamy Tarragon Sauce

(V) Butternut Squash Risotto, Grilled Goats Cheese, Balsamic Glaze

To Finish...

Classic Christmas Pudding, Brandy Sauce, Tuile

Bread & Butter Pudding, Fresh Berries, Backford Belles Dairy Ice Cream

Homemade Baked Alaska

Chocolate & Orange Soufflé

Cheese, Red Onion & Old Tom Ale Chutney, Biscuits, Celery, Grapes

1 Course - £16.95, 2 Course - £21.95 – 3 Course £26.95

Available from 2nd December to 23 December 2019.

Deposit and Pre-Order will be required for Parties of 10 and over.

If you have any special dietary requirements, please speak to a member of staff and we will try to accommodate you the best we can.