

Crewe Christmas Menu

4 courses £25.50

3 courses £21.50

Lunchtimes Monday to Thursday Special: 4 courses £22 / 3 courses £18

Starters

Thyme roasted squash soup (V, VG) with toasted pine nuts & crusty bread

Winter vegetable crisps (V, VG, GF) topped with guacamole, sundried tomatoes, aioli & cheese

Garlic & chilli king prawns (GF) bruschetta, avocado & Catalonian Bravas cocktail sauce

Baked camembert (V) topped in a cranberry & herb crust with garlic bread

Chargrilled chicken breast (GF) rocket & blue cheese salad with cherry tomatoes & red onion



Champagne sorbet



Mains

Roast turkey escalope filled with sausage meat & sage stuffing, wrapped in streaky bacon served with roast potatoes, cabbage, sprout & chorizo fricassee, & turkey jus

Pan-fried monkfish medallions with moules in a creamy white wine, parsley & shallot sauce, served with zucchini fritters & crusty bread

Braised brisket of beef (GF) roast potatoes, cabbage, sprout & chorizo fricassee, with a shallot & red wine jus

Roasted squash, smoked almond & shallot tarte tatin (V, VG) with roast potatoes, cranberry stuffing, willet greens & jus



Desserts

Sticky toffee pudding (V) butter scotch sauce & Crème Anglaise

Christmas Pudding (V) with a brandy custard sauce

Chocolate & morello cherry roulade (V) strawberries & chocolate sauce

Winter fruit salad (V, VG, GF) of clementine, kiwi, pomegranate, melon & strawberry in a passionfruit syrup

Cheeseboard for one (V) Cheddar, Stilton, Brie, green tomato chutney & crackers

Bookings taken for a minimum of 4 people, pre-ordered with a deposit of £10 per person

V vegetarian, VG vegan, GF gluten free ingredients. Allergies & intolerances speak to our staff about ingredients