



Christmas Menu

£26pp

TO START

ROAST CAULIFLOWER & AGED CHEDDAR SOUP (v)

Rarebit sourdough crouton, rosemary, seeds, crème fraîche, focaccia

CHICKEN & DUCK LIVER PÂTÉ

Spriced chutney, thyme, sourdough toasts

ALPINE CHÈVRE

Goat's cheese, pickled orange, watercress, green beans, hazelnut, vinaigrette

HERB CRUSTED SCALLOPS

Garlic, tarragon, green herb butter crumb

MAINS

ROAST CHESHIRE TURKEY BREAST

Sage, apricot & onion stuffing, pigs in blankets, turkey gravy

CHESTNUT, CRANBERRY & SAGE NUT ROAST (v)

Sweet potato, mushroom, parsley, thyme, parmesan, vegetarian gravy

*Served with broken rosemary roast potatoes, roasted caramelised roots,
tossed winter greens & charred maple sprouts, bread sauce, gravy*

SLOW COOKED SHIN OF BEEF

Red wine sauce, braised pickled red cabbage, fondant potato

WALNUT BASIL PESTO BAKED COD LOIN

Parmentier potatoes, winter tossed winter greens, lemon butter

PUDDING

STICKY TOFFEE & DATE PUDDING

Clotted cream, butterscotch sauce

ALPINE CHOCOLATE & ROAST HAZELNUT CHEESECAKE

Hazelnut praline, hot chocolate sauce

CLEMENTINE & CRANBERRY POSSET

Cranberry compote, cinnamon shortbread biscuit

CHEESEBOARD

Local cheeses, winter spiced plum & apple chutney, crackers



Christmas Menu

£18pp

BUFFET

SPICED TURKEY GOUJONS

Cranberry dipping sauce, aioli

ARTISAN PIZZA (v)

Alpine flatbread pizza, served thin & crispy

- Marinated zucchini, broccolini & Kalamata olive, basil, caper, tomato (ve)
- Cremini mushroom, Mozzarella, rosemary, truffle oil, parsley, white sauce (v)

ARANCINI

Fried crumbed risotto rice balls, stuffed with mozzarella & ragù

ALPINE CURED MEAT & CHEESE BOARD

Selection of Alpine cured meats & cheese, haus pickles, kraut, winter spiced fruit chutney

ROASTED BEETS WITH HORSERADISH CRÈME FRAÎCHE & DILL (v)

Rosemary & balsamic vinegar roasted beets

KARTOFFEL SALAT (v)

German potato salad, mayonnaise & crème fraîche, red onion, parsley, chive, whole grain mustard

HOT SMOKED STICKY CHIPOLATAS

Honey & mustard glaze

PRETZEL & BREAD SELECTION (v)

Served with whipped truffle butter



Christmas Day Menu

5 course £80 / Children £40



SPICED WINTER PARSNIP SOUP

Crème fraiche, parsnip crisps, toasted focaccia



SMOKED CONFIT DUCK LEG

Pickled orange, watercress



TRADITIONAL CHRISTMAS DINNER

Roast cheshire turkey, sage, apricot & onion stuffing, pigs in blankets

Served with broken rosemary roast potatoes, roasted caramelised roots, tossed winter greens & charred maple sprouts, bread sauce, gravy



TRIO OF DESSERTS

Sticky toffee & date pudding
Ferrero rocher cheesecake & hot chocolate sauce
Orange posset & christmas biscuit



SELECTION OF CHEESES & A TIPPLE OF FESTIVE PORT

Brie de meaux, beenleigh blue, aged cheddar with crackers & chutney

