THE OLD PACKET HOUSE

CHRISTMAS DAY MENU

£85 Per Person for 3 Courses

STARTER

wild mushroom and truffle soup

Tyme ciabatta shard, truffle butter

VGA, GFA

House smoked Salmon

Piccled cucumber and celeriac remoulade

V, GF

Potted Duck Leg

Cranberry and orange chutney, toasted breads

MAIN COURSE

Traditional Cheshire Roast Turkey

With Christmas trimmings, served with a homemade gravy.

GFA

Herb crusted hake

Ruffled potatoes, creamed mustard leaks and crispy sage

V

Candied Beetroot Wellington

Roasted new potatoes, spiced carrot puree

DF, GF, V, VG

Braised Lamb Henry

Fondant potato, roast root veg and rosemary gravy

DESSERT

Traditional Christmas Pudding

Served with a warm brandy sauce

Warm chocolate fondant

White chocolate sauce and freeze dried raspberries

Raspberry and Pink Gin Cheesecake

Served with chantilly cream

VG GF

A Selection of cheese

Served with crackers

KEY (V) VEGETARIAN, (VG) VEGAN, (VGE) VEGAN AVAILABLE (GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, (DF) DAIRY FREE (DFA) DAIRY FREE AVAILABLE