

ChezNous BISTRO

Christmas Day

Antipasti

Starter

Traditional French onion soup with Cheddar cheese crouton

Goosnargh chicken liver parfait with toast, pickles & festive chutney

Crisp panko goat cheese with winter balsamic beets & warm spiced nuts

Smoked Scottish salmon with Greenland prawns, egg mayonnaise & caviar

Tempura vegetables with Cajun salt & vegan mayonnaise (ve)

Main

Goosnargh turkey crown with roasted roots, sprouts, winter broccoli, roasties, mash & red wine gravy

Fillet of beef with dauphinoise potatoes, asparagus, winter broccoli, red wine jus & onion confit

Duo of grilled market fish with pomme purée, seasonal greens & Champagne & cherry tomato cream

Traditional nut roast with all the trimmings & no meat gravy (v)

Dessert

Traditional Christmas pudding with Cognac custard & ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Warm chocolate, mandarin & marmalade tart with honeycomb ice cream

Selection of Farmhouse cheese with biscuits & winter spiced chutney

Glühwein