

Chez Nous BISTRO

Sunday 21st January 2023

Lunch 2 course £23, 3 course £26

Starter

Freshly made soup of the day with warm bread & butter

Our famous chicken liver parfait with toast and chutney

Panko goat cheese with balsamic glaze, beetroot, vine tomato & spiced nuts

Shetland mussels in a white wine cream sauce with warm bread

Lebanese mezze with samosa, falafel, Houmous and grilled flat bread

Crisp salt & pepper pork belly with wasabi mayonnaise & tempura vegetable

Watermelon, avocado, feta cheese & Parma ham salad, balsamic glaze

Main

Pan fried fish of the day with spinach & ricotta tortelloni & cream sauce

Beer battered North Sea haddock with Koffmanns "skin on" chips, peas and mayonnaise

Crisp black truffle gnocchi with a tomato ragu, greens and rocket & parmesan

Roast sirloin of beef served with all the trimmings (£3.00 supplement)

Roast loin of Cheshire pork with crackling & and all the trimmings

Roast crown of turkey with sage & onion stuffing & all the trimmings

Nut roast served with traditional trimmings & "no meat" gravy

"Roast trio" Sirloin of beef, pork & turkey served with all the trimmings (£3.00 supplement)

Dessert

Sticky toffee pudding with toffee sauce and Cheshire farms ice cream

Iced cherry Bakewell served with custard

Warm chocolate brownie with ice cream

Cheese selection with biscuits, apple, grapes & chutney

Red velvet cake with ice cream

Lemon drizzle cake with ice cream & berry compote

Handmade caramel cheesecake with berry compote

All our fantastic ice creams and sorbets are supplied by Cheshire farms ice cream, Chester.

Please always inform your server of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot totally guarantee the total absence of allergens. Details of the 14 legal allergens are available on request but information on other allergens is not available. 10% service charge added to tables of 5 or more