AVAILABLE TUESDAY 18TH NOVEMBER TO 30TH DECEMBER 2025 TWO COURSES £28.00 / THREE COURSES £35.00

If you have an allergy or intolerance to certain foods, please speak to a member of our staff about the ingredients used in our meats.

We cannot guarantee that our dishes are completely "free from" allergens.

STARTERS

Gratin Normande, cream of white onion & cider soup, Cheddar cheese croute, crusty bread (gfa) Smoked salmon pate, dill, cream cheese & lemon zest, crispy capers, redcurrants, toasted Bear Bakery sourdough (gfa)

Chicken liver & duck leg pate, marmalade, candied orange peel, crostinis (gfa)

Warm goats cheese tart, fig, honey & toasted pecans (v)

Garlic & herb roasted sprouts and chestnuts, cranberry & crispy sage (vg)

MAINS

Turkey paupiette, turkey filled with stuffing, wrapped in bacon, roast potatoes, seasonal vegetables & all the trimmings

Slow cooked beef, beef fat onion & potato terrine, whole roasted carrot, crispy onions & gravy (gf)

Pan roasted salmon supreme, garlic & herb crushed new potatoes,

orange braised fennel, hollandaise (gf)

Nut roast, roast potatoes, seasonal vegetables, vegetarian gravy (gf) (vg)

Winter squash risotto, Shropshire blue, crispy sage and pecans (gf) (vga)

DESSERTS

Christmas pudding, brandy sauce (gfa)

Raspberry blondie, white chocolate sauce, Cheshire Farm vanilla ice cream (gf)

Baileys tiramisu

Millionaires cheesecake, toffee sauce (gf)

Winter berry Eton mess (gf)

Cheeseboard, crackers, traditional accompaniments (gfa)

£50.00 deposit is required on booking.

Pre-order required four weeks before booking.

Balance payments required 10 days before booking.

Once the balance has been received no refunds or credits will be issued

Jollow ws

@CockO'Barto

@cockobarton