

Local Produce and Seasonal Menu

Starter

Leek and Potato Soup and Cheshire Cheese Sippets

Cheshire Pork Pate, Toasted Smoked Bacon and Onion Brioche with
Apricot and Onion Chutney

Smoked Local Trout, Potato, Apple and Beetroot Salad with Horseradish
Cream

Main Course

Braised Shoulder of Welsh Lamb, Thyme Baked Onions with Bubble and
Squeak and a Red Wine Sauce

Slow Cooked Chicken Leg, Braised Leeks and Carrots, Sautéed
Potatoes and a Cepe Mushroom Sauce

Pan Fried Fillet of Sea Bass, Wilted Pak Choy and a Menai Mussel
Escabeche

Woodland Mushroom and Potato Pove, Truffle Roasted Root
Vegetables, Wirral Watercress and Parsley Puree

Dessert

Chocolate Mousse Tart with Hazelnut Pastry, Poached Pear and
Cheshire Farm Hazelnut Ice Cream

Apple and Toffee Pudding with Cheshire Farm Clotted Cream Ice
Cream

Finest Regional Cheeses, Grapes, Homemade Chutney and Biscuits

Meal includes red or white wine