THE BIRD IN HAND

CHRISTMAS FAYRE

STARTERS

Scotch Broth VGA

A tradtional Scottish soup, packed with seasonal root veg served with hearty, herbed, vegetable suet dumplings

Chicken Liver Parfait

Toasted brioche & chutney

Potato Scone V

Brie cheese, homemade chilli jam using our own & locally grown Mickle Trafford chillies, bitter leaves

Brown Butter Prawn Risotto GFA

Butter poached prawns, browned butter, caramelised onion, parmesan

MAINS DISHES

Sage & Butter Basted Turkey Breast & Gammon Roast GFA

Served with all the trimmings. Creamy buttery mash, crisp roast potatoes, herb roasted root vegtables, steamed greens, sausage & sage stuffing, yorkshire pudding, pig in blanket and our signature gravy

Pan Fried Thai Hake GFA

Thai inspired lemongrass & lime broth, fondant potato, buttered green veg, king prawn

Slow Braised Beef Shin GFA

Braised for 24hrs in herbs & red wine, piped creamy mash, bourginion style jus & steamed kale

Roasted Aubergine VGA

Nutty & creamy puy lentil dhal, spice marinated roasted aubergine, puffed wild rice, pickled shallots, crispy onions & coriander

DESSERTS

Traditional Christmas Pudding

Packed with raisins, sultanas, candied citrus peel, lightly spiced with nutmeg & other warming flavours & laced with fine brandy, all gently steamed & served warm with brandy cream or your choice of custard/ice cream.

Baileys Crème Brûlée GFA

Served with homemade, melt in your mouth shortbread, prepared to a traditional Scottish recipe

Christmas Crumble GFA VGA

Orchard apples, cinnamon, toasted oats, with your choice of ice cream, custard, or brandy cream

Chocolate Orange Lava Cake

Orange chocolate pieces, vanilla cheshire farm ice cream

Cheeseboard

A hard cheese, soft cheese, blue cheese, mature cheddar, Guilden Sutton Honey, crackers, tomato chutney & rosemary garnish

Wishing you all a merry Christmas

2 COURSES £29.95 | 3 COURSES £36.75

Menu is available by **preorder only**, a £10.00 deposit per person is required. This is refundable up to 48hrs before your booking time.