



THE BIRD IN HAND

CHRISTMAS FAYRE

2025 MENU

TWO COURSES £29.95

THREE COURSES £36.75

STARTERS

Bacon & Brie Pastry

Cranberry jam

Wild Mushrooms in Sherry

Toasted sourdough

(V, VeA)

Maple Roasted Parsnip Soup

Parsnip crisps & sourdough ribbons

(V, VeA, GFA)

Sea Bream Carpaccio

Tomato confit vierge

+ £2.00 supplement (GF)

MAIN COURSE

Sage & Butter Turkey
Breast & Gammon
Roast

All the trimmings

(GFA, VA with Nut Roast)

Beef Bourguignon

Slow braised tender beef & red
wine with scalloped potatoes,
winter vegetables

(GF)

Fjord Sea Trout

Celeriac & cauliflower veloute,
scalloped potatoes, green veg,
crispy leeks

+ £2.00 supplement (GF)

Bubble & Squeak Hash

Crispy kale, lentils, basil
oil & a creamy tomato
reduction

(V, VE, GF)

DESSERTS

Winter Berry Crumble

Cheshire Farm vanilla ice cream,
custard, or vegan vanilla

(V, VeA)

Cheshire Farm Ice Cream

Choose 3 from, vanilla, rum & raisin,
honeycomb, raspberry ripple. Vegan
chocolate, vanilla, strawberry.

(V, VeA, GF)

Cheeseboard

Trio of cheeses, crackers, seasonal
fruit, chutney

(V, GFA)

Christmas Pudding

Cointreau infused cream

(V, GFA)

Chocolate Torte

Cheshire farm Vanilla ice cream

(V, GF)

MENU IS AVAILABLE BY PREORDER ONLY, A £10.00 DEPOSIT PER PERSON IS REQUIRED.
THIS IS REFUNDABLE UP TO 48HRS BEFORE YOUR BOOKING TIME.

ALL DISHES ARE PRODUCED IN A KITCHEN WHICH HANDLES ALL ALLERGENS AND THEREFORE WE CANNOT GUARANTEE THAT ANY MEAL WILL BE FREE FROM CROSS-CONTAMINATION. IF YOU HAVE ALLERGIES/DIETARY REQUIREMENTS PLEASE INFORM OUR TEAM IN ADVANCE SO WE CAN BEST AMEND DISHES TO SUIT YOUR NEEDS.

V = vegetarian, VE = vegan, GF = gluten free GFA = gluten free version available on request, VA = vegetarian version available VeA = vegan version available