

THE BIRD IN HAND
CHRISTMAS DAY
2025

£140.00 PP & A glass of fizz will be served upon arrival

STARTERS

**Cider & Honey Glazed
Pork Belly**

Herb & spiced creme fraiche & a crispy
bacon crumb
(GF)

Double Duck

Duck liver parfait, pan seared duck
breast, Fika wholegrain sourdough & a
blackcurrant & Chambord reduction
(GFA)

Butter Prawn Risotto

Butter poached prawns, browned
butter, caramelised onion, Parmesan
(GF)

Seasonal Squash Soup

Squash skin crisps & Fika sourdough
ribbons
(V, VeA, GFA)

MAIN COURSE

**Sage & Butter Basted
Turkey & Gammon Roast**

Yorkshire pudding, shredded
honey sprouts, cabbage, root
veg, mash, roasties, pigs
& stuffing
(GFA)

Nut Roast

Yorkshire pudding, chestnut,
polenta, walnut brazil nut roast,
root veg, roast potatoes,
shredded maple sprouts &
cabbage, veg gravy
(V, VeA, GFA)

Pan Fried Hake

Hake fillet marinated in lemon &
a mild chilli oil. Confit garlic &
cauliflower puree, sliced roast
potatoes, soy & honey shredded
sprouts & cabbage
(GFA)

10 oz Sirloin Steak

Rosemary & thyme marinated
steak, Diane sauce, horseradish
mash, seasonal root veg,
shredded sprouts & cabbage,
cooked medium-rare
(GF)

DESSERTS

Christmas Pudding

Brandy infused cream,
candied orange
(VeA, GFA)

**Chocolate &
Cherry Tiramisu**

Vanilla poached cherries, kirsch
(V)

Cheeseboard

Trio of cheeses, crackers,
seasonal fruit, chutney
(V, GFA)

Triple Chocolate fondant

Goosey fondant, nougat pieces
cheshire farm vanilla ice cream
(V)

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

