

CHRISTMAS MENU

Canapes - £1.70 per Canape

Honey and mustard sticky pigs in blankets (GF)

Brie de maux and cranberry filo pastry cups (V)

Oak smoked salmon and cream cheese blini topped with fresh dill.

Mini Yorkshire puddings filled with aged Butley Town Sirloin and horseradish crème freche.

Christmas Market - Street Style

German-Style Bratwurst hot dogs with crispy onions, mustard dressing and pommes frites (GF/V) - £12.50

BBQ pulled pork baps with homemade coleslaw and fries (GF/V) - £12.50

Vegetable or chicken rogan josh served with pilau rice and naan bread (V/VE) - £15

Chili con carne served with nachos soured cream and rice (V/VE) - £15

Wood-fired pizza- from our very own outdoor pizza oven

Margarita (V/VE/GF) - £12.50

Our Seasonal Specials (V/VE/GF) - £15

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Full Course Menu *£40-£60 per person*

Starters

Roasted tomato and basil soup with sourdough croutons and pesto cream drizzle (V/VE/GF)

Atlantic prawn cocktail with marie rose sauce and a lemon wedge (GF)

Chicken parfait served with Hilltop apple and ale chutney (GF)

Haddock fishcake served with aioli, lime and a bed of rocket (GF)

Panko-breaded brie with redcurrant jam and baby leaf salad (V)

Mains

Cheshire farm roast turkey served with crispy roast potatoes, sage and onion stuffing,
winter vegetables, gravy and cranberry sauce (GF)

Slow braised Butley Town beef in balsamic served with mustard mash and winter vegetables (GF)

Hilltop garden parsley, lemon and herb crusted cod served with spring onion, crushed new potatoes and green beans

Roasted butternut squash, stilton, walnut and kale puff pastry parcel served with buttered spring onion
and mashed potato (V/VE/GF)

Dessert

Traditional Christmas pudding with cream (VE/GF)

Chocolate brownie with vanilla ice cream and raspberry coulis (GF)

Warm winter berry crumble with custard (V/GF)

Salted caramel cheesecake (V/GF)

Tea and coffee with mini mince pies included

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*Welcome Drinks and table wine package
£25 per person.*

*Welcome Drinks
one drink per person.*

Bucks fizz - freshly pressed orange juice topped with prosecco

Bottled beer - choice of Peroni or Moretti

*Pomegranate and cranberry mimosa - with orange juice and
topped with prosecco, garnished with fresh cranberries and
rosemary*

Wine

half a bottle of wine per person.

Whitewine - Bella Tramonto Pinot Grigio

Redwine - Baron D'arignac Cab Sauv

Festive drinks stations

*Hot mulled wine (£7) - Glühwine flavoured with cinnamon, cloves
and orange peel, served warm in a tin mug*

*Baileys hot chocolate (£6) - Hot chocolate served with a shot
of Baileys Irish Cream*

Amaretto coffee (£6) - Coffee with a shot of Amaretto

*Sloe gin fizz cocktail (£9) - Sloe gin blended with fresh lemon
juice and sugar, topped with soda water*