

# CHRISTMAS MENU

## *Canapes - £1.70 per Canape*

*Honey and mustard sticky pigs in blankets (GF)*

*Brie de meaux 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 fraîche.*

## *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) - Glühwein 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*

*Amarettocoffee (£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*