

CABBAGE HALL'S

Christmas Menu

LUNCH 2 course £21.95
DINNER 3 course £26.95

Available Monday 7th December to Wednesday 23rd December

STARTERS

CHRISTMAS HORS D'OEUVRE

Pheasant & Foie gras roulade.

Smoked halibut & prawns.

Lobster & Russian salad.

Celeriac & truffle mousse.

LOBSTER BISQUE,

Sevruga caviar quenelle

BAKED ROSARY GOAT'S CHEESE

red onion & port jam, baby leaf salad, walnut vinaigrette.

PHEASANT AND CELERY SOUP,

cognac and parsley cream.

MAIN COURSES

ROAST LOIN OF CHESHIRE PORK,

Calvados cream sauce, caramelized apples,

crushed brussel sprouts and toasted almonds, cocotte potatoes.

ROAST CHESHIRE PARTRIDGE,

Savoy cabbage, chestnuts and smoked bacon,

Neil's chipolatas, bread sauce, gaufrette potatoes.

NUT OF SALMON, MONKFISH, SCALLOP,

lobster and fennel vol au vent,

lobster sauce, spinach, Charlotte potatoes.

CROQUANT OF MUSHROOMS, SPINACH AND CHESTNUTS,

creamed parsnip puree, roasted root vegetables and almonds.

DESSERTS

CLASSIC CHRISTMAS PUDDING,

rum sauce, brandy butter.

PUFF PASTRY TRANCHE OF MINCEMEAT AND FRANGIPANE,

topped with mulled fruits, warm port syrup sauce.

CHOCOLATE MARQUISE,

caramelized seasonal orange salad.

TRIO OF BLUE CHEESES, ROASTED WALNUT AND FIG SALAD.

Jersey Blue PDO.

Cropwell Bishop stilton PDO.

Heler's Blue Cheshire.

