



The Vicarage, Holmes Chapel CHRISTMAS DAY MENU

ADULTS £95 | CHILDREN £45 - THREE COURSES

TO START

White Velvet Soup

Truffle Oil Creme Fraiche, Foccaccia (V,VEA)

Chicken and Apricot Terrine

Ciabatta Croute (GFA)

Caramelised Goats Cheese Tart

Fig and Walnut Salad (GF, V)

White Crab & Prawn Bloody Mary Cocktail

Granary Bread (GFA)

MAINS

Butter Roasted Turkey

Roast Potatoes, Honey Roast Carrots, Parsnips, Stuffing, Pigs in Blankets, Pancetta Brussel Sprouts (GFA)

Fillet of Beef

Fondant Potato, Seasonal Greens, Red Wine Jus, Crispy Kale (GF)

Parmesan Crusted Salmon Fillet

Fondant Potato, Creamed Leeks (GFA)

Butternut Wellington

Chestnut Mushrooms, Butternut Squash (V, VEA)

DESSERTS

Christmas Pudding

Crème Anglaise, Redcurrants (VEA)

Mince Pie Cinnamon Eton Mess (VEA)

Dark Chocolate Brownie

Kirsch Chocolate Mousse, Clotted Cream (GFA)

Cheese Course

Three British Cheeses, A Selection of Crackers, Quince, Celery, Apple Chutney (GFA)

*Denotes dishes that can be altered for gluten free or vegan on request

(V) Vegetarian (GF) Gluten Free (VN) Vegan. Full allergen information is available on request.
Please be aware that all our dishes are prepared in kitchens where nut and gluten are present.

