

FESTIVE MENU

1ST – 30TH DECEMBER

AVAILABLE DAILY 12-9PM IN THE RESTAURANT

STARTERS

Chicken Liver Pate
Red Onion Marmalade, Toasted Brioche

Leek & Potato Soup (V)
Chive Oil & Garlic Croutons

Smoked Salmon
Citrus Fennel Salad, Sesame Seed Tuille

MAINS

Roast Turkey
Sage & Onion Stuffing, Pigs n Blanket, Roast Potatoes, Honey Roasted Parsnip
& Carrot, Buttered Sprouts, Roast Gravy

Pan Roasted Cod
Sauteed Spinach, Roast New Potatoes, Lemon & Prawn Beurre Blanc

Spiced Squash, Feta, Beetroot Wellington(V)
Roast Potatoes, Honey Roasted Parsnip & Carrots,
Buttered Sprout, Kale Pesto

DESSERT

Rainhill Christmas Pudding (V)
Brandy Sauce & Red Currants

Vanilla Cheesecake
Mulled Winter Berries

British & Italian Cheese Selection
Seasonal Chutney, Celery, Grapes, Crackers

£28.00 2 COURSE

£34.00 3 COURSE

We require 72 hours notice for Gluten Free and Vegan alternatives

