



EGERTON ARMS

PUB & CHOP HOUSE

EST 1575

MERRY
Christmas
& HAPPY NEW YEAR

CHRISTMAS FAYRE & OFFICE PARTY MENU 2018

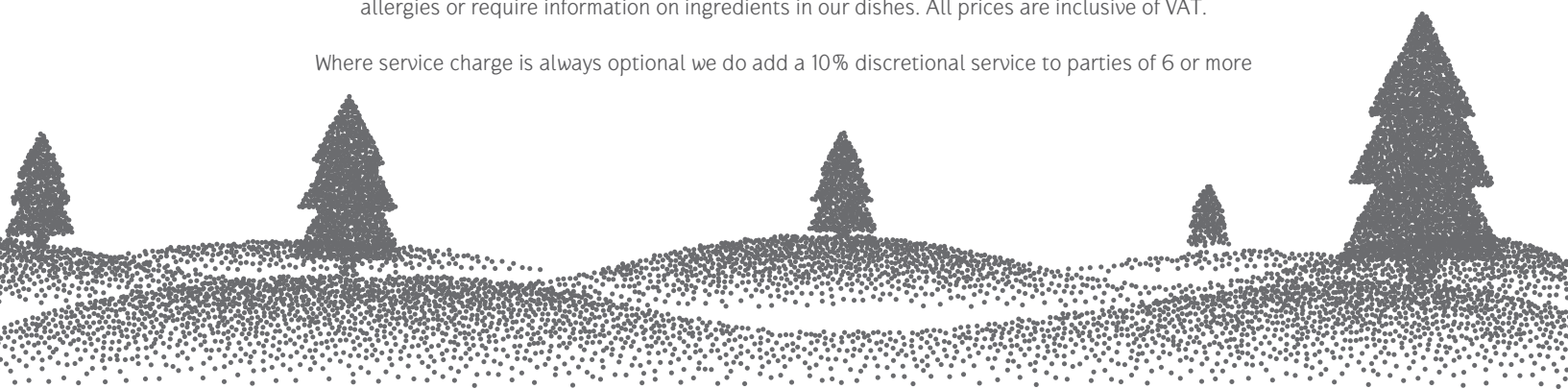
£25 per person (3 courses) £20 per person (2 courses)

we cater for large groups

Special diets accepted and any alterations to menu made in advance
All orders are to be pre-ordered – deposits of 30% required.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. All prices are inclusive of VAT.

Where service charge is always optional we do add a 10% discretionary service to parties of 6 or more



MERRY
Christmas
& HAPPY NEW YEAR

CHRISTMAS FAYRE & OFFICE PARTY MENU 2018

STARTERS

Roasted Celeriac and Apple Soup **GF OPTION** **V**

sage whipped cream with warm crusty brown farmers bread

Smoked Mackerel Pate **GF OPTION**

with soured cucumber, herbed oil on light toasted ciabatta

Glazed Honeyed Goat's Cheese **V**

on a toasted crouton with sweet cranberry sauce

Game Terrine **GF OPTION** **D**

with pistachio nuts wrapped in smoked bacon served with red onion and kumquat chutney and mini brioche breads
(may contain lead shot!)

MAINS

Traditional Turkey Roast **GF OPTION**

light and dark sliced turkey, stuffing balls, smoked bacon wrapped sausages, bread sauce, creamed sprouts, roasted potatoes, seasonal vegetables and cranberry sauce

Cheshire Game Casserole **GF OPTION** **D**

herbed dumplings, new potatoes

Salmon Wellington

en croute with chervil and sweet potato puree, citrus beurre blanc

Savoury Choux Bun **V**

filled with wild mushrooms, roast root veg, thyme jus

(All served with Christmas traditional seasonal vegetables)

DESSERTS

Egerton Arms Christmas Pudding **V**

served with brandy custard, holly and berries

Rich Belgium Chocolate Brownie **V**

pistachio crunch with cherry brandy sorbet

Artisan Cheese Selection **GF OPTION**

with celery pickled onion and Christmas chutney

Mulled Winter Berry Egerton Mess **GF** **V**

served with ice cream