

ChezNous BISTRO

Christmas Eve 3 course £36

Starter

Roasted red pepper and tomato soup with crème fraiche & warm bread

Goosnargh chicken liver parfait with toast, pickles & festive chutney

Crisp panko brie with dressed leaves, cranberry compote, chilli mayo & warm spiced nuts

Mezze Mediterranean with crisp falafel, vegetable samosa, halloumi fritter, grilled flat bread, sweet chilli houmous & vegan mayonnaise

Crisp salt and pepper squid with panko coated king prawns & garlic mayonnaise

Grilled lamb kofta with pitta, tzatziki and dressed salad

Main

Goosnargh turkey crown with roasted roots, sprouts, winter broccoli, roasties, mash, stuffing & red wine gravy

Chargrilled 6oz sirloin steak with fries, dressed leaves, pepper sauce & onion confit

Grilled market fish with, spinach tortelloni, broccoli, Champagne beurre blanc & caviar

Traditional nut roast with all the trimmings & no meat gravy (v)

Our festive burger with brioche bun, cranberry mayo, stuffing, pigs in blankets and mature Cheddar

Pumpkin and sage tortelloni with Champagne cream sauce, greens & amaretti crumb

Dessert

Traditional Christmas pudding with Cognac custard & vanilla ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Dark chocolate torte with cherries & ice cream

Selection of Farmhouse cheese with biscuits, grapes, celery & winter spiced chutney