

CHRISTMAS BISTRO NIGHTS

4 COURSES WITH MINCE PIES & TEA OR COFFEE
- £40 PER PERSON | BOOKING ESSENTIAL | FROM 7PM -

TO START

Chestnut, Bacon & Parsnip Soup
with crispy parmesan ravioli & warm focaccia

Mini Camembert
incased in puff pastry with warm focaccia & crudités

Smoked Salmon Soufflé
with pan fried king prawns and a lime & dill crème fraîche

Ham Hock & Pea Terrine
with a red onion marmalade, mixed leaf salad and toasted sourdough

SORBET

Passion Fruit & Mango

MAIN COURSE

Roast Free Range Adlington Turkey
served with sausages wrapped in bacon, stuffing, cranberry sauce, bread sauce, roast potatoes and seasonal vegetables

Pan Seared Sea Bass
with mini salmon & chilli fishcakes, fennel barigoule & tartare sauce

Spiced Vegetable & Camembert Pie
accompanied by seasonal vegetables and creamy mashed potatoes

Fillet Steak
cooked to your liking with fondant potatoes, wild mushrooms, cherry vine tomatoes & a red wine thyme jus (add £8.00)

DESSERT

Christmas Pudding
with homemade brandy sauce

Lemon Meringue Cheesecake
a sharp lemon cheesecake on a raspberry shortbread base, finished with torched meringue

Rich Dark Chocolate Tart
a rich luxury dessert finished with Chantilly cream & toasted hazelnuts

Sticky Toffee Pudding Sundae
warm pieces of sticky toffee pudding layered with vanilla ice cream, toffee sauce & pecan nuts

Raspberry Ripple Pavlova
rose water pavlova topped with a raspberry rippled cream, finished with winter berries

CHEESE

A Selection of Signature Farm Shop Cheeses and Artisan Crackers
(add £4.00)

TO FINISH

Speciality Tea or Freshly Ground Coffee & Homemade Mince Pies

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