

Festive Menu

STARTERS

SOUP OF THE DAY

Served with freshly baked artisan bread and butter.

HAGGIS BON BONS

Served with Traclements cranberry, orange and port compote.

PRAWN COCKTAIL

North Atlantic prawns combined with shredded lettuce, tomato, capers, cucumber and micro herbs topped with Marie rose sauce.

CHERRY GLAZED STICKY ONION CHIPOLATAS

Glazed Hollies Farm Shop sticky onion chipolata sausages with Traclements sweet mustard ketchup.

OVEN BAKED GAMBERT

Served with sticky onion marmalade, cranberry, pecans and freshly baked artisan bread.

FINDLATER'S DUCK LIVER & APRICOT

PÂTÉ

Finished with Traclements Christmas chutney and multigrain toast.

MAINS

BALLANTINE OF TURKEY BREAST

Wrapped in Serrano Parma Ham with pork and apricot stuffing. Served with all the trimmings; pigs in blankets, roasted potatoes, Brussels sprouts, cranberry compote and red wine jus.

FILLET OF SALMON

Brussels sprout petals, fricassee of pancetta and cranberries, maple syrup dressing.

SLOW BRAISED SHIN OF BEEF

Truffle mashed potato, honey glazed parsnips and buttered curly kale.

GREAT NORTH PIE COMPANY - FESTIVE PIE

Roasted butternut squash and baby leaf spinach, with White Cheshire cheese & apple. Served with a mixed leaf salad & sweet potato fries.

GAMMON JOINT

Sticky apple and cherry mirin sauce, mushrooms, wilted spinach and creamy mashed potato.

LASAGNE (V)

Layers of roasted peppers, mushrooms, courgettes and spinach between layers of Italian pasta, served with a dressed mixed leaf salad.

DESSERTS

CARTMEL STICKY TOFFEE PUDDING

Served with Cheshire Farm vanilla ice cream.

FESTIVE BERRY TRIFLE

Spiced orange cake soaked in The Hollies exclusive Holly Days gin, custard, berries, whipped cream and toasted almond flakes.

CHEESEBOARD

Snowdonia Black Bomber, Colston Bassett blue stilton, Somerset brie and Thomas Hoe red Leicester. Served with Mrs Darlington's sweet apple chutney, grapes, celery and a selection of crackers.

WARM CHOCOLATE FUDGE BROWNIE

Locally baked brownie served with hot winter berries and Cheshire Farm vanilla ice cream.

THE HOLLIES ULTIMATE CHRISTMAS PUDDING

Served with a vanilla crème anglaise or Cheshire Farm vanilla ice cream.

MINCE PIES

Served warm with a brandy butter.

FESTIVE MENU PRICING:

- 2 COURSE £24.95

- 3 COURSE £29.95

*It's the most
WONDERFUL
time of the year*

