

to start

served to your table

PEA & HAM SOUP

Mustard cream, crusty bread croutons

TOMATO BRUSCHETTA (V)

Rocket & Parmesan salad

CHICKEN LIVER PÂTÉ

Red onion confit, crostini, dressed salad leaves

POTTED CRAB

Tomato & chive dressing, granary brown bread, butter

salad bar selection (V)

Please help yourself from our salad bar

main courses

from the carvery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

SAGE ROAST LEG OF PORK

Apple sauce, stuffing, crackling, traditional gravy

BRAISED BEEF

Shallot & red wine sauce

served to your table

Please take into consideration that these are freshly prepared to order and may take a little longer

PAN SEARED CHICKEN

Filled with mushroom farce, rosti potato, wilted greens, tarragon cream sauce

ABERDEEN ANGUS SAUSAGES

Creamed potatoes, red wine sauce

STEAMED SALMON

Pea & ham risotto, crispy leeks, white wine cream

vegetarian selection

SPINACH & MUSHROOM TORTELLINI (V)

Mushroom cream sauce, crispy leeks

PARSNIP, CHESTNUT & CRANBERRY NUT LOAF (V)

Sauté potatoes, sweet tomato jam

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

STEAMED LEMON SPONGE

Orange flavoured custard

RHUBARB & CUSTARD CHEESECAKE

HONEYCOMB SWIRL ICE CREAM

CHEF'S DESSERT OF THE DAY

Please ask one of our team

THE NORTHWEST CHEESE BOARD

A selection of local cheeses served to your table with grapes celery and biscuits. Please feel free to help yourself to a range of chutney and other accompaniments

FRESHLY BREWED TEA OR COFFEE

After dinner mint

to start

served to your table

ROASTED TOMATO SOUP (V)

Pesto flavoured croutons

WARM GOAT'S CHEESE & RED ONION TART (V)

Beetroot dressing, pea shoots

TRADITIONAL SMOKED SALMON

Lemon, brown bread, caper & tomato dressing

SLICED MELON & MANGO (V)

Strawberry mint sorbet

salad bar selection (V)

Please help yourself from our salad bar

main courses

from the carvery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

SAGE ROAST BUTTERED TURKEY

Cranberry sauce, stuffing, chipolatas

from the curry bar

CHICKEN TIKKA MASALA

LAMB ROGAN JOSH

BOMBAY POTATO

SAAG ALOO

BRAISED RICE

NAAN BREAD

YOGHURT DIP

served to your table

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BRAISED DUCK LEG

Thyme potatoes, stir fry vegetables, plum, port & cinnamon sauce

CHICKEN SUPREME

Filled with Cheshire cheese with thyme, dauphinoise potatoes, creamed leeks

BAKED FILLET OF SEABASS

Crushed new potatoes, spinach, wild mushrooms, mussel cream

vegetarian selection

SOMERSET BRIE & ASPARAGUS CHEESECAKE (V)

Carrot & potato rosti, apple & walnut dressing

LENTIL & RED PEPPER CANNELLONI (V)

Pasta tubes filled with soft lentils topped with red pepper sauce

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

PEAR & GINGER SPONGE

Anglaise sauce, ginger syrup

CARAMEL CHOCOLATE CHEESECAKE

Toffee sauce

CHEF'S DESSERT OF THE DAY

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FUDGE SURPRISE ICE CREAM

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CREAM OF LEEK & POTATO SOUP (V)

Chive cream

CHICKEN CAESER SALAD

Baby gem lettuce, baked croutons, shaved Parmesan

SMOOTH DUCK & ORANGE PÂTÉ

Melba toast, dressed salad leaves

PRAWNS WRAPPED IN FILO PASTRY

Spring onion & noodle salad, sweet chilli dip

salad bar selection (V)

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main courses

from the carvery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

SLOW-COOKED ROAST BRISKET OF BEEF

Red wine sauce, Yorkshire pudding, horseradish cream

HONEY ROASTED GAMMON

Pineapple

served to your table

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LASAGNE VERDI

Tossed salad, rosemary & sea salt potatoes, garlic bread

PORK FILLET

Filled with apple & sage stuffing, wrapped in streaky bacon, with parsnip mash, sticky red cabbage, cider sauce

TEMPURA BATTERED COD

Rustic chips, spicy tomato sauce and lemon

vegetarian selection

FIVE BEAN CHILLI (V)

Saffron rice, nachos, sour cream

FLAT MUSHROOM, BRIE & RED ONION TART (V)

Rocket leaves, tomato bread

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

APPLE & RHUBARB CRUMBLE

Vanilla pod custard

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Strawberry glaze

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MINT CHOCOLATE ICE CREAM

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CREAM OF VEGETABLE SOUP (V)

Crispy croutons

PASTA CARBONARA

Bacon, Parmesan shavings

SMOKED MACKEREL RILLETTE

Gooseberry relish, crusty sourdough bread

MELON

Dusted with coconut, mango & mandarin dressing

salad bar selection (V)

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British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

ROSEMARY ROASTED SHOULDER OF LAMB

Mint sauce, dauphinoise potatoes, redcurrant sauce

BEEF BOURGUIGNON

Rich red wine sauce, shallots, button mushrooms, smoked bacon

served to your table

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HONEY ROASTED BELLY OF PORK

Thyme roasted potatoes, spring greens, red wine sauce

SUPREME OF CHICKEN

Stuffed with Cheshire blue cheese with fondant potato, fine beans, port wine sauce

PEPPERED SEARED TUNA

Lyonnaise potatoes, rocket and mixed herb dressing

vegetarian selection

VEGETABLE COBBLER (V)

Braised root vegetables

ROASTED VEGETABLE & GNOCCHI RAGOÛT (V)

Fried leeks, white wine cream

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

TRADITIONAL BREAD & BUTTER PUDDING

Creamy custard

BLACK FOREST GÂTEAU

Cherry compote, kirsch cream

ORANGE & COINTREAU TRIFLE

BLUEBERRY RIPPLE ICE CREAM

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ENGLISH ONION SOUP (V)

Cheshire cheese croutons

GARLIC MUSHROOMS (V)

Tarragon cream, brioche bread

COUNTRY GAME PÂTÉ

Wild blueberry chutney confit, dressed leaves, Oxford dough bread

AVOCADO & PRAWN SALAD

Dill & lemon dressing

salad bar selection (V)

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main courses

from the carvery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

HONEY ROASTED GAMMON

Pineapple

a taste of asia

THAI GREEN CURRY

SWEET & SOUR CHICKEN

FRIED RICE

DIM SUM

PRAWN CRACKERS

served to your table

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LAMB & MINT CASSEROLE

Root vegetables, celeriac mash and crisps

STEAK & KIDNEY PUDDING

Mushy peas, hand cut chips and gravy

SEAFOOD STUFFED RED PEPPERS

Sauté potatoes, wilted leeks & fine beans, paprika cream

vegetarian selection

STUFFED AUBERGINES (V)

Roasted vegetables, sauté potatoes

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

APPLE & SULTANA PUDDING

Creamy custard

MARBELED CHOCOLATE CHEESECAKE

Mint cream, white chocolate sauce

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CREAM OF CARROT & CORIANDER SOUP (V)

Crispy croutons

CAJUN CHICKEN SKEWER

Sour cream & chive dip

CLASSIC PRAWN COCKTAIL

Rich Marie Rose sauce, brown bread, butter

HAM HOCK & SPLIT PEA PÂTÉ

Crostini, tomato dressed salad leaves

salad bar selection (V)

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main courses

from the carvery

British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

ROAST LOIN OF PORK

Apple sauce, cider gravy

SAGE ROASTED BUTTERED TURKEY

Cranberry sauce, stuffing, chipolatas

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CHICKEN MARYLAND SUPREME

Chicken coated in breadcrumbs with sweet potato, banana fritter; corn bread, tomato salsa

FISHERMAN'S PIE

Mixed fish & mussels, cream sauce, parmesan mashed potatoes, summer vegetables

CONFIT DUCK LEG

Sticky red cabbage, fine beans and orange sauce

vegetarian selection

ROASTED BUTTERNUT SQUASH (V)

Filled with cannellini beans, mozzarella cheese topped with a pumpkin & sunflower seed crumb

MEDITERRANEAN VEGETABLE & FETA TART (V)

Green rocket salad

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

JAM SPONGE

Vanilla custard

CLASSIC SHERRY FRUIT TRIFLE

KEY LIME PIE

Orange cream

MANGO ICE CREAM

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CREAM OF MUSHROOM SOUP (V)

Chive cream

DEEP FRIED BLANCHBAIT

Baby gem & tomato salad, garlic mayonnaise

CARPACCIO OF HONEYDEW MELON (V)

Berry compote, lemon & ginger syrup

SAVOURY TOMATO & BASIL PANNACOTTA

Baby spinach leaves & tomato jam

salad bar selection (V)

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main courses

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British farm assured meat served with traditional garnishes, sauces and a selection of vegetables & potatoes

ROAST BRISKET OF BEEF

Red wine sauce, Yorkshire pudding, horseradish cream

CLASSIC CHICKEN CHASSEUR

Baked chicken pieces, tomatoes, mushroom & tarragon stock

served to your table

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CHICKEN, LEEK & MUSHROOM PIE

TEMPURA OF BATTERED COD

Jenga chips, mushy peas, homemade tartare sauce

STUFFED BELLY OF PORK

Sage, buttered carrots, boulangere potato, cider & apple sauce

vegetarian selection

STUFFED SWEET RED PEPPER RATATOUILLE (V)

Vegetables, gruyère cheese, tossed green salad

WILD MUSHROOM RISOTTO (V)

Chive oil, Parmesan crisps

salad bar selection (V)

Please help yourself from our salad bar

dessert selection

APPLE PIE

Creamy custard

IRISH CREAM CHEESECAKE

Whisky cream, chocolate sauce

RASPBERRY RIPPLE ICE CREAM

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After dinner mint