The Cowshed Christmas Fayre

Two Courses £27 Three Courses £35

Although we take steps to prevent the unintended presence of allergenic ingredients in our food, we are unable to guarantee that our food is entirely allergen free. Please tell us about any allergies or dietary requirements you may have at the time of ordering so we can advise you of the ingredients used in each dish. Our dishes may contain hidden ingredients not listed on the menu.

To share

Warmed rustic ciabatta with extra virgin olive oil and balsamic vinegar £6.00

A selection of green and black Mediterranean olives £5.50

Starters

Roasted parsnip and apple soup with sourdough and salted butter

Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze

Pan seared king prawns in garlic, ginger and chilli butter with crispy ciabatta (£5 supplement)

Box baked camembert to share with red onion chutney and baked rustic ciabatta (2 starters)

Chicken liver parfait with toasts and red onion chutney

Mains

Braised shoulder of beef with buttery mash, braised red cabbage, roasted carrots, and a rich red wine jus

Roasted turkey breast with crispy roast potatoes, sherry and bacon sauteed sprouts, roasted seasonal roots, stuffing and a rich turkey jus

Roasted winter squash risotto with truffle drizzle, parmesan, leaves and crispy garlic bread

Oven roasted hake fillet with sauteed potatoes, buttered leeks and a rich champagne cream sauce

Wild mushroom and leek parpadelle, goat's cheese, pine nuts, garlic bread

Sides

Cowshed chunky chips	£5.00
Cowshed posh chunky chips, finished with truffle oil and parmesan shavings	£7.00
Cheese topped Cowshed chunky chips	£7.00
Sweet potato fries	£5.00
Roasted root vegetables	£5.50
Garlic ciabatta bread	£5.50
Cheesy garlic ciabatta bread	£6.50

Puddings

Cowshed mulled wine cheesecake with mince pie ice cream

Cowshed rich chocolate tart with steeped cherries, chocolate sauce, cherry ice-cream and honeycomb crumb

Trio of Cheshire Farm Dairy ice creams with fruit coulis

Affogato – a shot of hot espresso, vanilla ice cream, amaretto and crushed amaretti biscuits

Christmas pudding with boozy brandy custard, and cranberry compote

Cowshed apple crumble with toffee sauce and vanilla ice cream

Lemon posset with lemon curd, winter berry compote and lavender Shortbread

Apricot and golden syrup sponge with vanilla custard