# THE COWSHED

## Sunday Lunch

Two Courses £30

Three Course £37

### To Start

Warmed ciabatta with extra virgin olive oil and balsamic vinegar £4.50

A selection of green and black Mediterranean olives £4.00

## Starters

Roasted parsnip and apple soup with parsnip crisps, 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

Goats cheese salad

Courvoisier and chicken liver parfait with toasts and red onion chutney

#### Mains

Served with crispy roast potatoes and roasted root vegetables

Pan roasted turkey breast with pork and prune stuffing chipolatas and a rich turkey jus

Roast topside of beef with Cowshed Yorkshire pudding and pan gravy

Pan roasted duck breast with red cabbage a rich port gravy (£5 supplement)

Roast leg of pork with stuffing, crackling and a honeyed sauce

Pan seared seabass fillets with sautéed potatoes, buttered leeks, a champagne cream sauce, parmesan and truffle oil drizzle

Roasted winter squash risotto with truffle oil and parmesan dressed leaves and garlic bread

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

Extra Yorkshire Pudding £1

## **Puddings**

Cowshed mulled wine cheesecake with mince pie ice cream

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

Trio of Cheshire Farm Dairy ice creams with fruit coulis

Courvoisier lased Christmas pudding with boozy brandy custard and cranberry compote

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

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

### Children

£10.00

Chicken goujons and chips
Haddock goujons and chips
Small roast dinner