

CHRISTMAS LUNCH MENU

STARTERS

Caramelised parsnip and white onion soup

Chicken liver parfait , toasted brioche, orange and elderflower jelly

Spires posh prawn , pommegranate and gin cured salmon cocktail

Crispy confit duck leg , hazelnut and watercress salad , morroccan dressing

Ballantine of ham hock , mrs Kirkhams cheddar , crispy black pudding piccalilli

Kidderton ash goats cheese, caramelised red onion and truffle tartlet, apple purée, pickled beetroot

MAINS

Maple roasted lamb shank, carrot and turnip, lamb jus

Roasted loin of Chesire pork, burnt apple sauce, bury black pudding, crispy parsnips,mustard sauce

baked cod, artichoke purée, lemon, spinach and parsley sauce

Goosenagh chicken, Savoy cabbage, leeks and kale, shallot and pancetta sauce

Puy lentil and sweet potato hot pot

Spires traditional christmas dinner with all the trimmings

DESSERTS

Spires Christmas pudding with brandy custard

Clementine cheesecake, orange curd, vanilla ice cream

Chocolate torte , praline, baileys ice cream

Selection of hand picked cheeses

Winter berry crumble pannacotta

2 COURSES £18.95 3 COURSES £21.95

CHRISTMAS EVENING MENU

STARTERS

Caramelised parsnip and white onion soup, spiced parsnip crisps

Spires posh prawn And crab cocktail, crab aioli

Potted goats cheese , caramelised red onion and roasted garlic , pickled beets , warm brioche

Crispy confit of old spot pork and bury black pudding , burnt apple and vanilla sauce

Salmon trio; Liverpool gin cured salmon, hot smoked salmon with pickled cucumber, crispy salmon and horseradish croquette

Chicken liver parfait, crispy confit duck, Parma ham, elderflower jelly, cranberries

MAINS

Maple glazed lamb shank, smoked pancetta, carrot and turnip, lamb jus

sweet potato, aubergine and courgette wellington, artichoke purée, heritage tomato sauce

Pan fried Seabass , artichoke puree, lemon, spinach and parsley sauce

Goosenagh chicken , hot pot with baby shallots, smoked bacon

Roasted Cheshire pork loin , black pudding and sage, Apple puree, mustard sauce, crispy parsnips

Spires traditional christmas dinner with all the trimmings

(all dishes served with vegetables and seasonal potatoes)

DESSERTS

Spires chocolate torte , orange curd, bailey ice cream

Traditional Xmas pudding , brandy custard

Salted toffee and vanilla cheesecake

Sweet cherry crumble pannacotta

Selection of hand picked cheeses

2 COURSES £25.95 3 COURSES £30.95