

## CHRISTMAS LUNCH MENU 2018

### STARTERS

Caramelised parsnip and white onion soup

Chicken liver parfait , toasted brioche, orange and elderflower jelly

Crispy hot smoked salmon cake, herb creme fraiche, pickled salad

Crispy confit duck leg , watercress salad, dukkah, Morroccan dressing (n)

Ballantine of ham hock , Wooky Hole cheddar , crispy black pudding, piccalilli

Kidderton ash goat's cheese rarebit, caramelised red onion and truffle, pear purée, pickled beetroot

### MAINS

Maple roasted lamb shank, carrot and turnip, lamb jus, crispy kale

Roasted loin of Cheshire pork, burnt apple sauce, Bury black pudding, cheddar and cranberry rarebit, mustard sauce

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

Goosenagh chicken, confit leeks, mushroom and cranberry pie

Baked butternut squash, puy lentils, wild mushroom peppered sauce

Spire's traditional Christmas dinner with all the trimmings

**(all dishes served with seasonal vegetables and duck fat roasties)**

### DESSERTS

Spire's Christmas pudding with brandy custard (n)

Clementine cheesecake, orange curd, vanilla ice cream

Chocolate torte, mint praline, Baileys ice cream

Selection of three hand picked cheeses

Winter berry crumble pannacotta

**2 COURSES £19.95    3 COURSES £23.95**

## CHRISTMAS EVENING MENU 2018

### STARTERS

Caramelised parsnip and white onion soup, spiced parsnip crisps

Crispy duck confit, parma ham, chicken liver parfait, pomegranate, cranberries, elderflower

Hot smoked salmon cake, crispy king prawns, crab aioli, pickled salad

Warm goat's cheese , caramelised red onion, truffle and roasted garlic mayonnaise, pickled beets ,

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

Chicken liver parfait, baked brioche, elderflower jelly

### MAINS

Maple glazed lamb shank, carrot and turnip, lamb jus

Butternut squash, wild mushroom and courgette wellington, artichoke puree, heritage tomato and balsamic

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

Goosenagh chicken , cauliflower and truffle puree, confit Savoy cabbage, shallot and pancetta

Roasted Cheshire pork loin , apple and cranberry rarebit, black pudding, mustard sauce

Spire's traditional Christmas dinner with all the trimmings **(pre-order for the evening)**

**(all dishes served with seasonal vegetables and duck fat roasties)**

### DESSERTS

Spire's chocolate torte , praline, Baileys ice cream (n)

Traditional Christmas pudding , brandy custard

Salted toffee and vanilla cheesecake

Sweet cherry crumble pannacotta

Selection of four hand picked cheeses

**2 COURSES £26.95    3 COURSES £31.95**