

CHRISTMAS LUNCH MENU 2019

STARTERS

Caramelised parsnip and white onion soup

Chicken liver parfait, toasted brioche, apple and brandy jelly

Crispy tiger prawns, avocado, Marie rose sauce, Parma Violet cured salmon

Crispy confit duck leg, watercress salad, dukkah, orange and pomegranate, Moroccan dressing (n)

Ham hock and Welsh rarebit tartlet, piccalilli sauce

Goat's cheese gnocchi, pear pickled beets, candied walnuts

MAINS

Braised lamb shank, maple and rosemary, carrot and swede, lamb and balsamic jus

Roasted loin of Cheshire pork, pancetta, apple and black pudding, mustard jus, parsnip crisps

Baked cod, potato, cheddar and herb crumb, parsley sauce

Goosnargh chicken, buttered leeks and cranberry wellington

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)

Orange curd cheesecake, orange curd, vanilla ice cream

Salted caramel and chocolate brownie sundae

Selection of three hand-picked cheeses

Cherry crumble pannacotta

2 COURSES £19.95 3 COURSES £24.95

CHRISTMAS EVENING MENU 2019

STARTERS

Caramelised parsnip and white onion soup, spiced parsnip crisps

Crispy duck confit and plumb spring roll, pickled vegetables, seared duck breast

Parma Violet cured salmon, hot smoked salmon, horseradish cream, brioche

Potted goats cheese, caramelised red onion and truffle, mulled wine pear, pickled beets, candied walnuts

Crispy confit of old spot pork belly, pickled mushrooms, Cumberland sauce

Chicken liver parfait, baked brioche, apple and brandy jelly

MAINS

Braised lamb shank, maple and rosemary, carrot and swede, lamb and balsamic jus

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

Pan-fried sea bass, Jerusalem artichoke, lemon and dill fish sauce

Goosnargh chicken, parsnip puree, roasted carrots, honey and rosemary, peppercorn sauce

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

Warm chocolate brownie, salted caramel, Baileys ice cream

Traditional Christmas pudding, brandy custard

Baked orange curd and orange drizzle cheesecake

Apple and cinnamon crumble pannacotta

Selection of four hand-picked cheeses

2 COURSES £26.95 3 COURSES £32.95