



Christmas day 2017

Chefs amuse bouche

To start

White onion, thyme and potato soup with snipped chives and sour cream

Confit duck leg presented on celeriac choucouste with mulled cherries

Prawn and avocado salad with crevettes, Bloody Mary cocktail sauce and pumpernickel bread

Hollin Hall signature chicken liver parfait with fresh figs, fig chutney and toasted soda bread

Roast field mushroom stuffed with spinach and ricotta cheese, topped with a soft herb crumb served on a rocket and pine nut salad

To cleanse your palette

Gin and tonic sorbet

Main course

Roast Sea Bass with a parsnip puree caramelised garlic, shallot and mushroom veloute sauté new potato

Roast rump of English lamb on a bed of puy lentils and root vegetable finished with a port and red currant reduction of rosemary roast potato

Cheshire turkey breast hand carved served with a sausage, chestnut and sultana stuffing and bread sauce, cranberry tart, smoked bacon chipolata with a rich turkey gravy and duck fat roast potatoes

English beef served three ways - roast fillet, pulled Rib bonbon and mini cottage pie with braised shallot baby Yorkshire pudding truffle and cheddar mash finished with a red wine jus

Honey and sea salt Roast aubergine presented on a garlic mushroom, beetroot and zucchini sauté with dill pickle, chestnuts, and smoked paprika cream

All main courses are served with honey roast carrots, parsnips, sprouts with smoked bacon and toasted almonds

To finish

Black forest cheesecake with crème Chantilly and cherries in Kirsch

Valrohna chocolate mousse with fresh raspberries, raspberry puree, and a dark rum crème Chantilly

Traditional Christmas pudding simply with brandy custard

Sticky toffee sponge pudding served with a pecan toffee sauce topped with vanilla ice cream

Chefs choice cheese board with quince jelly and artisan biscuits

Coffee and truffles

Price £69.95 per head

Small plates £35

New Year's Eve 2017

Drinks & Canapes

Amuse Bouche

To start

Roast butternut and sweet potato soup with chilli and ginger

Corn fed chicken and Bury black pudding terrine with an apple and endive salad and mustard mayonnaise

Hot smoked salmon and heritage beetroot salad with horseradish crème fraiche, dressed baby water cress

Confit duck leg presented on celeriac choucouste with mulled cherries

Roast field mushroom stuffed with spinach and ricotta cheese topped with a soft herb crumb served on a rocket and pine nut salad

To cleanse your palette

Champagne sorbet

Main course

Roast Scottish Salmon on chilli and ginger pak choi, spiced sweet potato, sesame & soy dressing

Honey glazed Cheshire pork loin steak topped with smoked bacon crisp, caramelised apple and red onion on Potato puree finished with a Chablis and sage cream

Roast rump of English lamb, puy lentil and root vegetables, port and red currant jus with a rosemary roast potato

English beef served three ways - roast fillet, pulled Rib bonbon and mini cottage pie with braised shallot, mini Yorkshire pudding, truffle and cheddar mash finished with a red wine jus

Honey and sea salt Roast aubergine presented on a garlic mushroom, beetroot and zucchini sauté with dill pickle, chestnuts, and smoked paprika cream

All main courses are served with honey roast carrots, parsnips, sprouts with smoked bacon and toasted almonds

To finish

Baileys and white chocolate bread and butter pudding with crème anglaise

Valrohna 70% dark chocolate mousse with fresh raspberries and a dark rum Chantilly cream

Mulled wine poached winter fruits Pavlova with a vanilla crème fraiche

Sticky toffee sponge pudding served with a pecan toffee sauce topped with vanilla ice cream

Chefs selection cheese board with quine jelly and artisan biscuits

Coffee and truffles

£75.00 per head