



Sunday Lunch

Two Courses £19.95 Three Courses £24.95

To Share

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

A selection of green and black Mediterranean olives
£4.00

Starters

Parsnip and apple soup with parsnip crisps and crispy croutons

Creamy garlic mushrooms with toasted brioche and parmesan shavings

Box baked camembert to share, oven baked ciabatta and a
Red onion chutney (2 starters) (£4 Supplement)

Pan seared tiger prawns in garlic and chilli butter with dipping ciabatta
(£4 supplement)

Cowshed prawn cocktail with leaves and granary bread

Chicken liver parfait with melba toasts and red onion chutney

Breaded brie with cranberry compote

Black pudding topped with, poached egg, smoked bacon and a honey and
mustard cream sauce

Mains

Served with crispy roast potatoes, root vegetables, broccoli and cauliflower cheese

Roast topside of beef with Cowshed Yorkshire pudding, roast potatoes and pan gravy

Roast leg of pork with stuffing, crackling, and a honey and mustard sauce

Pan roasted duck breast with a rich port jus

Grilled salmon fillet with sautéed potatoes and a bourduran sauce

Roasted turkey breast with a pork and prune stuffing and turkey jus

Wild mushroom and leek risotto finished with leaves, truffle oil and parmesan shavings

Pan seared seabass fillets with sauteed new potatoes and a champagne cream sauce

Puddings

Cowshed cherry and ammeretto cheesecake with cherry crumble icecream

Cowshed rich chocolate tart with salted caramel ice cream

Trio of Cheshire Farm Dairy ice creams

Lemon posset with lemon curd, berries and lavender shortbread

Boozy Christmas pudding with brandy sauce and cranberry compote

Cowshed crepes with mincepie cream and orange syrup

Cowshed tiramisu

Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream

Affogato - one scoop of vanilla ice cream with crushed amaretti biscuits, a shot of amaretto and hot espresso coffee