

Festive Menu at The Cowshed

3 Courses £36

(Pre order only – tables of 9 and over)

To Start

Warmed ciabatta with extra virgin olive oil and balsamic vinegar £6.00

A selection of green and black Mediterranean olives £5.50

Starters

Roasted parsnip and apple soup, sourdough and salted butter

Creamy garlic mushrooms with toasted sourdough, truffle dressed leaves, parmesan shavings and a balsamic glaze

Courvoisier and chicken liver parfait with toasts and a spiced cranberry and orange chutney

Honeyed chipolatas wrapped in streaky smoked bacon with a tomato and chilli jam

Halloumi Fries with tomato and chilli jam

Breaded chicken strips with a zesty lime and Cajun infused mayonnaise

Mains

Roasted turkey breast with pork and prune stuffing, roasted root vegetables, crispy roast potatoes, baby chipolata and a rich turkey jus

Cowshed braised beef and ale pie with puff pastry, buttery mash and garden peas

Oven roasted smoked hake fillet with sautéed potatoes, red pepper and courgette medley, champagne cream sauce, parmesan and truffle oil drizzle

Cowshed vegetable moussaka with dressed leaves and baked crusty bread

Braised shoulder of beef with buttery mash, braised red cabbage, roasted carrots, and rich jus

Puddings

Cowshed mulled wine cheesecake with mince pie and clotted cream ice cream

Cowshed brownie with steeped cherries, chocolate sauce, honeycomb and cherry ice-cream

Trio of Cheshire Farm Dairy ice creams with fruit coulis

Cowshed apple crumble with salted toffee sauce and vanilla ice cream

Lemon posset with lemon curd, Winter berry compote and lavender shortbread

Boozy Christmas pudding with brandy custard and cranberry compote