

BOXING DAY & NEW YEAR'S DAY

food served 12 noon till 4pm

2 course £16.95 3 course £21.95

Homemade soup of the day

Chef's pate served with warm toast & butter

Slice of warm goats cheese topped with balsamic glaze

Fresh button mushrooms cooked in garlic & cream

served on toasted ciabatta

Deep fried torpedo prawns with a sweet chilli dip

Traditional Boxing Day Roast choose from

Beef, Lamb or Turkey, served with all the trimmings

A choice of Bulls Head pie served with fresh

seasonal vegetables & chunky chips

Grilled gammon steak served with pineapple,

fried egg, tomato & chunky chips

Traditional lasagne served with salad

& chunky chips

Salt & pepper breaded haddock served with

mushy peas & chunky chips

Chef's chilli served with wild rice & garlic bread

*2 Fillets of sea bass, pan fried & topped with garlic

butter served with dauphinois potatoes & vegetables

*100z Sirloin steak served with grilled tomato,

field mushroom, onion rings & chunky chips

(*£3 supplement applies)

Chocolate fudge cake

Blackberry & apple crumble

Christmas pudding

Chocolate brownie sundae

Duo of cheese & biscuits

2 scoops of Cheshire Farm ice cream



Festive menu

Tel. 01606 43725

We are serving our Festive menu's
every day from

December 1st to lunchtime on 24th

Table reservations are required.

We can accommodate private
parties, large or small.

For tables of 6 or more we will require
a £5 per head deposit also a pre order
4 days before your visit. Thank you

Boxing Day & New Years Day
We will be open from 12pm to 11pm
Food will be served from 12pm to 4pm

Merry Christmas





Festive Lunch Menu

served 12 - 2.30pm

2 course £15.95 - 3 course £19.95

*Chef's leek & potato soup with crusty bread
Chefs chicken liver pate with toasted ciabatta
Fresh button mushrooms cooked in garlic & cream sauce,
served on toasted ciabatta
Classic prawn cocktail served with malted brown
bread & butter
Warm goat's cheese topped with balsamic glaze
with salad garnish & caramelised onion chutney*

*Traditional roast Turkey & all the trimmings
Bulls Head steak & mushroom pie served with
red wine gravy, seasonal vegetables & chunky chips
Poached salmon fillet topped with an orange & cranberry
sauce served with dauphinois potatoes & seasonal vegetables
Slow braised lamb shank topped with redcurrant & mint jus
served with seasonal vegetables & roast potatoes
Mushroom, cranberry & brie wellington served with skinny
fries & seasonal vegetables*

*Christmas pudding with brandy sauce
Blackberry & apple crumble with hot custard
Lemon meringue roulade with vanilla pod ice cream
Toffee dime bar crunch pie with fresh cream
2 Scoops of Cheshire Farm ice cream*

Festive Evening Menu

served 5.30 - 9pm

2 course £19.95 - 3 course £24.95

*Chef's leek & potato soup with crusty bread
Torpedo prawns served with salad garnish
& sweet chilli dip
Chefs chicken liver pate served with toasted ciabatta
Deep fried brie with a redcurrant dip
Fresh button mushrooms cooked in
garlic & cream, served on toasted ciabatta*

*Traditional roast Turkey & all the trimmings
Slow braised lamb shank topped with redcurrant &
mint jus with seasonal vegetables & roast potatoes
8oz Rump steak with tomato, field mushroom,
chunky chips & pepper sauce
Grilled tuna steak topped with a soy &
honey glaze with dauphinois potatoes
& seasonal vegetables
Mushroom cranberry & brie wellington
with skinny fries & seasonal vegetables*

*Christmas pudding with brandy sauce
Blackberry & apple crumble with hot custard
Lemon meringue roulade with vanilla
pod ice cream
Toffee dime bar crunch pie with fresh cream
Trio of cheese & biscuits
2 Scoops of Cheshire Farm ice cream*



