

## **BOXING & NEW YEAR'S DAY**

*food served 12 noon till 2.30pm*

*2course £18.95 3 course £23.95*

*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 & chilli oil  
served with a bread roll*

*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 mushroom,*

*fried egg, tomato & chunky chips*

*Traditional lasagne served with salad*

*& chunky chips*

*Beer battered haddock or halloumi served with*

*mushy peas & chunky chips*

*Haddock mornay served with new potatoes*

*& garden peas*

*Chick pea, vegetable & turmeric curry served*

*with rice & naan bread*

*\*\*\*\*\**

*Chocolate fudge cake*

*Lemon drizzle cake*

*Raspberry rose & pistachio cake*

*Banoffi meringue roulade*

*all served with fresh cream or vanilla ice cream*

*Christmas pudding with brandy sauce*

*2 scoops of Cheshire Farm ice cream*



## **Festive menu**

*Tel. 01606 43725*

*We are serving our Festive menu's  
every day from*

*December 2nd to lunchtime on 24<sup>th</sup>*

***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 3pm*

*Merry Christmas*



## *Festive Lunch Menu*

*served 12 - 2.30pm*

*2 course £16.95 - 3 course £20.95*

*Chef's leek & potato soup with crusty roll  
Chefs chicken liver pate served with toasted brown bloomer  
Fresh button mushrooms cooked in garlic & chilli oil, served  
with a crusty roll  
Classic prawn cocktail served with malted brown  
bloomer & butter  
Deep fried salt & pepper halloumi fingers served with salad  
garnish & garlic mayo*

*\*\*\*\*\**

*Traditional roast Turkey & all the trimmings  
Bulls Head steak & ale pie served with  
rich gravy, seasonal vegetables & chunky chips  
Salmon fillet topped with an orange  
& cranberry sauce served with new potatoes  
& seasonal vegetables  
Prime chicken fillet cooked in a creamy tarragon  
& sweet pepper sauce served with salad & wild rice  
Chick pea, vegetable & turmeric curry served with wild rice  
& naan bread*

*\*\*\*\*\**

*Christmas pudding served with brandy sauce  
Banoffi meringue roulade served with vanilla pod ice cream  
Lemon brulee cheesecake served with fresh double cream  
Chocolate brownie served warm with  
vanilla pod ice cream  
2 Scoops of Cheshire Farm ice cream*

## *Festive Evening Menu*

*served 5.30 - 9pm*

*2 course £20.95 - 3 course £25.95*

*Chef's leek & potato soup with crusty roll  
Torpedo prawns served with salad garnish  
& sweet chilli dip  
Chefs chicken liver pate with toasted brown bloomer  
Deep fried brie with a redcurrant dip  
Fresh button mushrooms cooked in  
garlic & chilli oil served with crusty roll*

*\*\*\*\*\**

*Traditional roast Turkey & all the trimmings  
Bulls Head steak & ale pie served with  
rich gravy, seasonal vegetables & chunky chips  
8oz Sirloin steak with tomato, field mushroom,  
chunky chips & pepper sauce  
Grilled tuna steak topped with a soy & honey glaze  
with new potatoes & seasonal vegetables  
Chick pea, vegetable & turmeric curry served  
with wild rice & naan bread*

*\*\*\*\*\**

*Christmas pudding served with brandy sauce  
Banoffi meringue roulade served with  
vanilla pod ice cream  
Lemon brulee cheesecake served with  
fresh double cream  
Chocolate brownie served warm with  
vanilla pod ice cream  
Trio of cheese & biscuits  
2 Scoops of Cheshire Farm ice cream*



