



**EGERTON ARMS**  
— PUB & CHOP HOUSE —  
EST 1575



**MERRY CHRISTMAS**  
— & —  
HAPPY NEW YEAR



**CHRISTMAS DAY MENU**

**£64.95 PER PERSON**

Pensioners and children 8 - 14 - £54.95

Children from 4 - 8 yrs - £28.00

Under 4s (3 course children's menu - garlic bread, roast or children's menu, ice cream) - £20.00

Special diets accepted and any alterations to menu made in advance

All orders are to be pre-ordered – deposits of 30% required.

Christmas Day sittings are strictly 12-2pm / 1pm-3pm / 3pm-5pm

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## CHRISTMAS DAY MENU

### STARTERS

#### Roasted Celeriac Soup V

Slow roasted creamy celeriac soup served with root veg crisps and crusty bread.

#### Smoked Chicken and Duck Terrine

Flavoured with pistachio nuts and orange zest served with a Cheshire Christmas chutney and seasoned toasted crostinis.

#### Asparagus and Roquefort Tart V

Asparagus, caramelised red onion and blue Roquefort cheese filled puff pastry tart served on a bed of rocket salad.

#### Smoked Mackerel and Salmon Parcel GF

Smoked mackerel wrapped with smoked salmon topped with gravadlax sautéed crayfish tails on red charred leaves and a chive crème fraîche.

#### Champagne Melon and Iberico V GF OPTION

Gala melon crown filled with champagne soaked seasonal berries and slices of aged Iberico ham.

### MAINS

#### Classic Roast Turkey

Cooked slices of breast and thigh meat served with bacon-wrapped chipolata sausages, honey roasted carrot and parsnips, spiced red cabbage, crispy roasted potatoes, roast chestnut and sage and onion stuffing, creamed Brussels sprouts and a red peppercorn cream jus.

#### Roasted Whole Partridge

Rosemary roasted whole partridge served on a bed of honey roasted root vegetables, spiced red cabbage, balsamic roasted baby onions, crispy roast potatoes and a port jus.

#### Seabass Fillets GF

Seabass fillets with a smoked salmon a dill mousse served with a Saffron butter cream and garlic herb roasted new potatoes, roast carrot and parsnip.

#### Roast Lamb Henry

Slow roasted lamb Henry served with bacon-wrapped chipolata sausages, honey roasted carrots and parsnips, spiced red cabbage, crispy roasted potatoes, roast chestnut and sage and onion stuffing, creamed Brussels sprouts and minted lamb jus.

#### Truffle Mushroom Risotto V GF

Truffle-flavoured wild variety of mushrooms and artichoke heart. Arborio risotto topped with grilled goats cheese and crispy rocket.

### DESSERTS

#### Traditional Christmas Pudding

Traditional home-cooked Christmas pudding served with a brandy crème Anglaise.

#### New York Baked Cheesecake GF

Baked cheesecake served with a cherry brandy sorbet and spiced Cointreau syrup.

#### Bailey's Bread Pudding

Baileys and chocolate chip bread and butter pudding served with double cream.

#### Modern Cheese and Biscuits

Creamy stilton and roasted hazelnut roulade served with grapes, celery, apple, cheese, biscuits and cranberry chutney.

#### Prosecco Sorbet GF

Prosecco sorbet served with sliced melon and champagne-soaked seasonal berries.

GF Gluten Free

GF OPTION Gluten Free Option Available

V Vegetarian

