

BOXING DAY LUNCH

Parsnip & Apple Soup (v)

or

Smoked Trout Mousse

With Melba Toast & Dressed Salad

or

Melon steeped in Orange & Ginger (v)

or

Deep Fried Brie (v)

With an Orange & Cranberry Compote

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**Festive Carvery**

*(Hand Carved by Chef)*

**Mustard and Herb Crust Topside of Beef**

**Pineapple & Honey Glazed Ham**

**Roast Cheshire Turkey**

*Accompanied by all the Traditional Trimmings*

*or*

**Pappardelle with Asparagus & Wild Mushrooms (v)**

*Ribbon Pasta with Asparagus tips, Crème Fraiche &*

*Wild Mushrooms*

*or*

**Fillet of Salmon**

*With Spinach & Noilly Prat Sauce*

*or*

**Roast Chicken Breast,**

*Stuffed with Stilton, wrapped in Cured Ham with*

*White Wine Sauce*

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Christmas pudding with Rum Sauce

or

Choice of Desserts from the Trolley

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**Freshly Brewed Coffee and Mints**

**£25.00**

*(Please note items may be subject to change)*

## CHRISTMAS DAY LUNCH

**On Arrival**

**Champagne and Canapés**

*And a Special Gift from Father Christmas*

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Parsnip & Apple Soup (v)

Curried Parsnip & Apple Soup with Parsnip Crisps

& Crusty Roll

or

Smoked Trout Mousse

Served with Pickled Beetroot

or

Herb Potato Cake (v)

With Grilled Goats Cheese

or

Honey Dew Melon

With Parma Ham & Fresh Figs

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**Refreshing Sorbet**

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Traditional Roast Cheshire Turkey

Served in the Traditional way with

Chipolata Sausage Wrapped in Bacon,

Chestnut Stuffing & Sage Scented Gravy

or

Fillet of Fresh Salmon

Poached Salmon on Baby Spinach leaves with Dry

Vermouth & Cream Sauce

or

Peppered Fillet of Beef

Served with Wild Mushrooms & Whisky Sauce

or

Pappardelle with Asparagus & Wild Mushrooms (v)

Ribbon Pasta with Asparagus tips, Crème Fraiche &

Wild Mushrooms

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**Christmas Pudding Served with Rum Sauce**

*or*

**Caramelised Apple Tart**

*or*

**Swiss Chocolate Mousse**

*or*

**Fresh Fruit Salad**

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Freshly Brewed Coffee and Mince Meat Tartlets

£79.00

The Heathercliffe

A Hotel of Distinction



FESTIVE PROGRAMME 2010



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CHRISTMAS FAYRE LUNCHEON

Any 2 Courses £10.95

Any 3 Courses £13.95

STARTERS

Chunky Winter Vegetable Soup with
Cannellini Beans (v)

North Atlantic Potted Prawns with Melba Toast

Sweet Honey Dew Melon with a
Winter Fruit Coulis (v)

Smoked Fillet of Mackerel on Seasonal Leaves with
Spiced Apple Compote

Sautéed Mushrooms with Bacon, Coriander & a
White Wine Cream Sauce in a Filo Pastry Basket

Chicken Liver Terrine with Cranberry
& Orange Jam

MAIN COURSES

All Main Courses are served with Seasonal Vegetables
and Chefs Selection of Potatoes

Roast Cheshire Turkey

*Sage & Onion Stuffing Bacon Wrapped Chipolata
Sausage Traditional Roast Gravy*

Roast Topside of Beef

Red Wine Jus, Horseradish Sauce & Yorkshire pudding

Grilled Gammon Steak with Caramelised Fruits

Chicken Breast stuffed with Stilton Mousseline,
wrapped in Cured Ham, Cream Sauce

Roulade of White Fish stuffed with Prawns &
Spinach with a White Wine Sauce

Herb Potato Cakes with Grilled Goats Cheese (v)

Sirloin Steak with Onions, Mushroom & Tomato
(Please Add £6.50)

STARTERS

Christmas Pudding Served with Rum Sauce

or

Caramelised Apple Tart

or

Swiss Chocolate Mousse

or

Fresh Fruit Salad

STARTERS

Ground Coffee (Unlimited) £2.50

CHRISTMAS FAYRE DINNER

Any 3 Courses marked with * - £15.95

Chunky Winter Vegetable Soup

With Cannellini Beans

£4.95*

STARTERS

Honey Dew Melon with a Winter Fruit Coulis (v)

£4.95*

North Atlantic Potted Prawns with Melba Toast

£4.95*

Smoked Fillet of Mackerel on Seasonal Leaves

With Spiced Apple Compote

£4.95*

Smoked Salmon with Blinis & Soured Cream

£7.95

Chicken Liver Terrine

With Cranberry & Orange Jam

£4.95*

Sautéed Mushrooms with Bacon, Coriander & a
White Wine Cream Sauce in a Filo Pastry Basket

£4.95*

Dim Sum Selection with Sweet Chilli Dipping Sauce

£5.95

MAIN COURSES

(All Main Courses are served with Seasonal Vegetables and
Chefs Selection of Potatoes)

Roast Cheshire Turkey

*Sage & Onion Stuffing Bacon Wrapped Chipolata Sausage
Traditional Roast Gravy*

£8.95*

Roast Topside of Beef

Red Wine Jus, Horseradish Sauce & Yorkshire pudding

£8.95*

Grilled Gammon Steak with Caramelised Fruits

£8.95*

Roulade of White Fish stuffed with Prawns & Spinach

With a White Wine Sauce

£8.95*

Herb Potato Cakes with Grilled Goats Cheese (v)

£8.95*

Chicken Breast stuffed with Stilton Mousseline,

Wrapped in Cured Ham, Cream Sauce

£8.95*

(Main Courses Cont.)

Pork Loin with Caramelised Apple & Calvados Cream
£10.95

Breast of Duck

With a Rich Orange Sauce with Kumquats

£15.95

Venison Sausage

With Red Onion Marmalade Creamy Mash

£9.95

STEAKS

Sirloin Garni - Grilled with Mushrooms,
Onions and Tomato

£13.95

Sirloin Steak Eddisbury – Roulade with a Duxelle of
Pate Mushrooms & Onions with a Port Wine Reduction
£17.95

Fillet Garni - Grilled with Mushrooms,
Onions and Tomato

£18.95

Fillet Steak Verte - Flamed in Brandy
With Cream & Green Peppercorns

£21.50

DESSERTS

Christmas Pudding Served with Rum Sauce

£4.95*

or

Caramelised Apple Tart

£4.95*

or

Swiss Chocolate Mousse

£4.95*

or

Fresh Fruit Salad

£4.95*

STARTERS

Ground Coffee (Unlimited) £2.50

DINNER DANCES

On Request

Subject to availability

Minimum Number 40 persons
(£3.00 per head surcharge)