

Dinner Menus

Please choose one option from the below.

Full pre order will be required 2 weeks prior to the day – If group numbers are 20 or over guests are required to have the same 3 courses.

Option 1 - £27.50 per person

Tarporley Blue and walnut salad, dressed with balsamic vinegarett (v) - GF
Potted ham, pickles, and Bradwall Bakehouse toast - GFO
Smoked salmon, horseradish crème fraiche, crispy capers, Bradwall brown bread -- GFO

Chicken and leek pie, crushed peas and gravy
Seabass, white wine, and chive oil sauce, Josper roasted new potatoes - GF
Beetroot risotto, wild mushrooms, crispy sage (v) - GF

Choose 3 winter desserts from the list below.

Option 2 - £32.50 per person

Confit chicken and tarragon terrine, country style chutney - GF
Cod fishcake with homemade tartare and watercress salad
Goats cheese mousse, pomegranate, chilli honeycomb (v) - GFO

Roasted pork lion, crackling, roast potatoes, apple sauce and seasonal vegetables - GFO
Salmon, Hasselback potatoes, tender stem broccoli, roasted red pepper sauce, chimichurri. - GF
Cheese and onion pie, mustard mash, and vegetarian thyme infused gravy (v)

Choose 3 winter desserts from the list below.

Option 3 - £37.50 per person

Bear Inns 'mini sausage and mash'. Roasted garlic mash. chipolata sausage, red wine jus and crispy onions
Beetroot and gin cured salmon with beetroot puree finished with watercress, capers and shallots- GF
Slow cooked pork cheek with celeriac and apple - GF

Rosemary and garlic Josper roasted lamb rump with saffron scented fondant potato, tomato and red pepper fondue, green beans and red wine jus - GF
Twice cooked belly pork with boulangere potatoes, creamed grain mustard celeriac, honey roasted carrots, red wine jus and crispy kale - GF
Fillet Steak, dauphinoise potatoes, mushroom puree, roasted tomato and a pepper sauce
(£5.00 supplement) - GF
Wild mushroom wellington

Choose 3 winter desserts from the list below.

Winter desserts – 3 can be chosen when providing a pre order

Cinnamon and honey poached pear with hazelnut and oat crumble with butterscotch sauce
Bread and butter pudding with a spiced plum chutney and vanilla custard
Warm chocolate brownie with rich chocolate sauce and vanilla ice cream - GFO
Winter berry crumble with vanilla ice cream- GFO
White chocolate and cardamon creme Brulé and homemade biscuits - GFO
Local cheeses with artisan biscuits, grapes, celery and spiced apple and fig chutney - £3.00 supplement.

Soup Course served with a Bradwall Bakehouse roll - £6.50 per person

Roasted cauliflower and apple
Cream of mushroom with thyme profiteroles
Curried vegetable with cumin - GFO
Leek and potato with rarebit croute
Cream of broccoli with blue cheese beignet

Cheese course - £7.50 per person - served per table

3 local cheeses with artisan biscuits, grapes, celery, and caramelised onion chutney