

SAGE

at CHESTER

DECEMBER MENU

2 COURSES £25

3 COURSES £30

STARTERS

PARSNIP & APPLE SOUP ●

Sage butter & homemade bread

BEETROOT CURED SALMON CARPACCIO ●

Cucumber jelly, horseradish, fennel rocket

HAM HOCK TERRINE ●

Piccalilli and toast

RED WINE POACHED PEAR ●

Blue cheese mouse, candied walnut, clementine, and watercress salad

MAINS

ROASTED TURKEY ●

Seasonal vegetables, cranberry stuffing, roast potatoes, pigs in blankets

BELLY PORK ●

Pomme puree, Calvo Nero, honey glazed butternut

VEGETABLE WELLINGTON ●

Sage & onion stuffing, seasonal vegetables, potato fondant, vegetable gravy

SEABREAM ●

Cauliflower puree, crab croquette, seafood bisque

DESSERTS

CHRISTMAS PUDDING ●

Brandy sauce, mulled fruit

CHOCOLATE & HAZLENUT CHEESECAKE ●

Pistachio ice cream and chocolate sauce

APPLE TARTE TATIN ●

Vanilla ice cream

Please note these are sample menus and subject to change. All our dishes are prepared in kitchens where allergens are present; while we take every care, we cannot guarantee that any dish will be completely free from allergens. If you have specific dietary requirements, please speak with a member of our team.