



SAGE

at CHESTER

SUNDAY MENU
DECEMBER

STARTERS

SOUP OF THE DAY ● <i>Fresh bread</i>	6
MUSHROOM & LEEK TART ● <i>Dressed mixed leaves</i>	6
CRISPY SQUID SALAD ● <i>Chilli sauce</i>	6
PRAWN COCKTAIL ● <i>Marie Rose sauce, lettuce, tomato and cucumber</i>	7
BAKED CAMEMBERT FOR TWO ● <i>Toasted focaccia, apricot chutney</i>	10

MAINS

ROAST TOPSIDE OF BEEF ●	19
<i>Seasonal vegetables, honey roasted carrots, duck fat roast potatoes, Yorkshire pudding, carrot & swede</i>	
ROAST TURKEY ●	18
<i>Seasonal vegetables, honey roasted carrots, duck fat roast potatoes, carrot & swede, pigs in blankets</i>	
ROAST SAGE AND FENNEL LOIN OF PORK ●	18
<i>Seasonal vegetables, honey roasted carrots, duck fat roast potatoes, roasted apple puree</i>	
BUTTERNUT SQUASH AND ROOT VEGETABLE NUT ROAST ●	16
<i>Seasonal vegetables, maple syrup carrots and parsnips, Hasselback potatoes, carrot & swede, red currant gravy</i>	

PIGS IN BLANKETS 5

DUCK FAT ROAST
POTATOES
5

CAULIFLOWER
CHEESE
5

SEASONAL
VEGETABLES
5

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.