

SAGE

at CHESTER

CHRISTMAS FAYRE MENU

*Available during our opening times Wednesday to Friday lunch time & Friday evening
from the 25th November to 24th December*



STARTERS

ROASTED PARSNIP & APPLE SOUP ●	8
<i>Bread & sage butter</i>	
CHICKEN LIVER PARFAIT ●	8.5
<i>Orange & cranberry chutney, toasted brioche</i>	
SMOKED SALMON & CRAYFISH TERRINE ●	9
<i>Horseradish remoulade, sesame crackers</i>	
PLANT BASED GRILLED BOURSIN CHEESE ●	8.5
<i>Rocket & balsamic croutons</i>	

MAINS

ROASTED TURKEY ●	19
<i>Seasonal vegetables, cranberry stuffing, roast potatoes, pigs in blankets</i>	
BEEF & ALE STEW ●	20
<i>Dumplings & mashed potato</i>	
PANFRIED SEBASS ●	24
<i>Bubble & squeak cake, wilted spinach, white wine & pea sauce</i>	
HONEY GLAZED BELLY PORK ●	19
<i>Caramelised pear, smoked celeriac purée</i>	
BEETROOT BOURGUIGNON STEW ●	16
<i>Honey glazed root vegetables, olive oil mash</i>	

DESSERTS

CHRISTMAS PUDDING ● <i>Brandy sauce</i>	7
SPICED APPLE & OAT CRUMBLE ● <i>Rum custard</i>	7
CHOCOLATE ORANGE DELICE ● <i>Orange scented mascarpone</i>	8

TWO COURSES £ 26

THREE COURSES £ 32

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.