SAGE

at CHESTER

DECEMBER SUNDAY MENU

STARTERS

ROASTED PARSNIP & APPLE SOUP • 8
Bread & sage butter

CHICKEN LIVER PARFAIT • 8.5
Orange & cranberry chutney, toasted brioche

SMOKED SALMON & CRAYFISH TERRINE • 9
Horseradish remoulade, sesame crackers

PLANT BASED GRILLED BOURSIN CHEESE • 8.5
Rocket & balsamic croutons

MAINS

ROAST TOPSIDE OF BEEF • 20
Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash, Yorkshire pudding

ROAST TURKEY • 19
Seasonal vegetables, cranberry stuffing, roast potatoes, pigs in blankets

ROASTED BELLY PORK • 19
Seasonal vegetables, syrup roasted carrots, roast potatoes, horseradish mash

ROASTED SQUASH & SPROUT PITHIVIER [V] • 16
Seasonal vegetables, roasted potatoes, syrup roasted carrots, horseradish mash

PANFRIED SEABASS • 24
Crushed new potato, wilted spinach, white wine & pea sauce

DESSERTS

CHRISTMAS PUDDING • *Brandy sauce* 7

SPICED APPLE & OAT CRUMBLE • *Rum custard* 7

CHOCOLATE ORANGE DELICE • *Orange scented mascarpone* 8

SEASONAL VEGETABLES 5 • HORSERADISH MASH 5 • BEEF FAT ROAST POTATOES 5 • CAULIFLOWER CHEESE 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.