

FESTIVE LUNCH

at the **Botanic Kitchen**

Available Monday-Friday

From the 2nd until 20th December 2024

2 courses	£27.95
3 courses	£32.95

To start

- A rich winter vegetable and red lentil soup with crispy vegetable crackers (v) (gf) (ve)
- Smoked mackerel and garden herb pate with a Greek style cucumber yoghurt and sourdough bread
- Grilled rondel of goat's cheese set on caramelised red onions and a granary croute served with an olive and plum tomato salad and a balsamic and toasted walnut dressing (v)

Main course

- Traditional roasted Cheshire turkey with sausage meat stuffing, pigs in blankets and a rich roast gravy
- Fillet of salmon set on garlic crushed baby potatoes with a watercress cream sauce and crispy deep-fried leeks (gf)
- Festive vegan wellington with spiced spinach and vegan gravy (v) (ve)

All main courses served with brussels sprouts, Chantenay carrots, glazed parsnip and roast potatoes

Dessert

- Traditional Christmas pudding with brandy sauce or vanilla ice cream (ve)
- Salted caramel and chocolate torte with Irish cream sauce and strawberry compote
- Fresh fruit meringue nest with whipped Chantilly cream and a mango coulis

Followed by fresh filter coffee or breakfast tea and a mince pie

Available for pre-bookings only. To book, please telephone **0151 795 1699** or speak to a member of the team.



Dietary requirements

We can cater for most allergy requirements. Should you have any dietary requirements, please let the team know when booking.