

ODDFELLOWS

ON THE PARK | CHEADLE

Christmas Day Menu

Amuse bouche

“From the ground up”

Wild mushroom pate, cheese gougeres with truffle, wild herb arancini

Starters

Cauliflower soup, carrot bhaji, tamarind curry oil (vv)

Terrine of salmon and crab, compressed cucumber, crisp capers, lemon crème fraiche (gf)

Sticky char Siu pig cheek, Asian slaw, rice noodles, wasabi miso dressing (gf)

Ash wood goats cheese salad, charred red chicory, pickled walnut, beet gel

Champagne sorbet, freeze dried cherry

Mains

Locally sourced turkey ballotine, goose fat roast potatoes, caraway carrots and parsnip, shredded sprouts, chestnut and pancetta stuffing, pig in blanket, pan gravy

Grilled fillet of halibut, sauce Veronique, grapes, leek and cannellini bean cassoulet, potato fondant (gf)

Fillet of beef (served pink), mini steak pie, oyster mushrooms, boulangère potato, tender stem broccoli, red wine jus

Spiced parsnip gnocchi, walnut crumb, sweet pea puree, truffle vegan butter (vv)

Desserts

Traditional Christmas pudding, diplomatico rum sauce, dehydrated orange

Dark chocolate and cherry semifreddo, chocolate flakes, soured berries, cherry gel

Honeycomb cheesecake, stem ginger ice cream, cape gooseberry

Selection of famous English cheese, grapes celery, house chutney, focaccia, and water biscuits

£125.00 per person dining in the Galloping Major

£110 per adult dining in the Parlor Suite

(gf) Gluten Free (ve) Vegan (v) Vegetarian (n) May contain traces of nuts

Please let us know of any allergies or dietary requirements

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Little ones at Christmas

Starters

Cream of tomato soup, mini croutons (ve)

Cornflake Chicken tenders, ketchup

Melon pearl cocktail, strawberry sauce (ve)

Scoop of Ice Cream

Mains

Roast turkey with all roast vegetables and potatoes, pigs in blanket and gravy

Xmas mac and cheese with garlic bread and crispy bacon (without bacon, v)

wood fired pizza with either ham and pepperoni or just cheese (without meat, v)

Desserts

warm chocolate brownie with vanilla ice cream

“vimto” jelly with fresh berries (ve)

Salted caramel profiteroles

£59.50 per child (12 years & younger) in the Galloping Major

£52.00 per child (12 years & younger) in the Parlor Suite

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