



HOLLIN HALL  
COUNTRY HOUSE HOTEL

CHRISTMAS DAY MENU

To Start

Celery Pear & Stilton Soup with sour cream and chives  
Maple Glazed Confit Duck Leg presented on sweet roast red piperade with mulled cherries  
Crab Cake with spring onion & chilli set on a pear and apple salad with apple & pear puree  
Hollin Hall Signature Chicken Liver Parfait with fresh figs, fig chutney and toasted soda bread

To Clense Your Palette

Gin & Tonic Sorbet

To Follow

**Fillet of Cod**

Roast fillet of Cod with a soft herb & pesto crumb sat on sweet potato puree with a sauté of shallots and cherry tomato finished with Salsa Verde

**Cheshire Turkey**

Breast of turkey hand carved served with sausage, chestnut & sultana stuffing, bread sauce, cranberry tart, smoked bacon chipolata with a rich turkey gravy and duck fat roast potatoes

**Beef Wellington**

Roast Sirloin of Beef wrapped in a crepe with wild mushroom duxel & puff pastry presented on a chestnut sauté with creamed potato and a rich port jus

**Mushroom Wellington**

Wild mushroom spinach, chestnut, ricotta and savoy cabbage Wellington presented with roast sweet potato tomato and chilli ragu, rocket and aged balsamic

*All main courses are served with Honey Roast Carrots, Parsnips, Sprouts with smoked bacon and toasted almonds*

To Finish

Valrohna Chocolate Mousse with fresh raspberries, raspberry puree, and dark rum crème Chantilly  
Traditional Christmas pudding simply with brandy custard  
Sticky toffee sponge pudding served with a pecan toffee sauce topped with vanilla ice cream  
Chefs choice cheese board with quince jelly & Artisan biscuits

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Coffee & Truffles

**£69.95 per head**  
**Small plates £39.95**

To book call us on  
**01625 359 708**