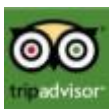




THE LORD COMBERMERE
On The Square, Audlem

Christmas Party Menu 2017

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THE
LORD COMBERMERE
A U D L E M

Christmas Party Menu 2017

Available from 1st December to 24th December

Lunch Service

2 Courses - £16.00

3 Courses - £20.00

12 – 3pm. Includes tea or coffee and a warm mince pie*
Or mulled wine (£1.50 supplement)

Dinner Service

2 Courses - £18.00

3 Courses - £22.00

Includes tea or coffee and a warm mince pie*
Or mulled wine (£1.50 supplement)

Children's Christmas Meal - Lunch or Dinner Service

2 COURSES £11.00 3 COURSES £14.00

(For children aged 12 or under)

To avoid disappointment, booking is recommended.
Pre-orders and non-refundable deposits are required for parties of 6 or more.
Specific dietary requirements can be catered for, please contact us or call in to
discuss your requirements.



Starters

Sweet potato and rosemary soup with herb croutons
and warm bread & butter*

A medley of mushrooms in a creamy garlic sauce on toasted ciabatta*

Prosciutto wrapped ham hock terrine with homemade chutney and focaccia crostini*

Prawn and crayfish cocktail with home dried tomatoes, crispy capers, cucumber ribbons
and granary bread*

Mains

Traditional roast turkey with sage and cranberry stuffing, rosemary roast potatoes,
chipolata sausage, cranberry sauce and gravy

Hearty fish pie with smoked haddock, salmon and prawns, topped with Grana Padano
crusted creamy mash

Roasted butternut squash, spinach and goats cheese risotto

Slow braised beef with baby onions, mushrooms, pancetta and creamy horseradish mash

Pork fillet wrapped in bacon with a grain mustard sauce, braised red cabbage
and fondant potato

All served with honey roasted root vegetables and buttered seasonal greens

Desserts

Traditional steamed Christmas pudding with brandy sauce

Lemon posset with raspberries and citrus shortbread

Chocolate and orange cheesecake with mango sorbet and honeycomb

Spiced apple, sultana and ginger crumble with vanilla custard

Cheese plate of Stilton, mature cheddar and Brie with chutney, fruit cake,
grapes and biscuits*

To Finish

Warm mince pie* with tea or coffee

Or

175ml mulled wine (£1.50 supplement)

For customers with food allergies or intolerances – before ordering please speak to our team about your requirements (*Non gluten containing ingredients option available. All other dishes are naturally gluten free.)