





# **THE LORD COMBERMERE**

**On The Square, Audlem**

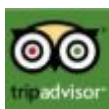
## **Christmas Party Menu 2021**

**The Lord Combermere, The Square, Audlem, Crewe, CW3 0AQ**

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LORD COMBERMERE  
A U D L E M

## Christmas Party Menu 2021

Available from 1<sup>st</sup> December to 24<sup>th</sup> December

### Weekday Lunch Service

**2 Courses - £19.00**

**3 Courses - £23.00**

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

### Weekend and Dinner Service

**2 Courses - £21.50**

**3 Courses - £25.50**

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 £12.00      3 courses £16.00**

(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

Winter vegetable and white bean soup served with a warm tin loaf\*

Poached king prawn and crayfish cocktail served with thyme crackers

Pressed ham hock and chicken terrine with textures of apple

Confit duck rilette, spiced plum puree, pickled blackberries and charred spring onions

## Mains

Traditional roast turkey with apricot and thyme stuffing, rosemary roast potatoes, chipolata sausage, roasted root vegetables, buttered seasonal greens and turkey gravy\*

Homemade nut roast served with stuffing, Yorkshire pudding\*, rosemary roast potatoes, roasted root vegetables, buttered seasonal greens and gravy (*vegan available*)

Red lentil curry served with Persian rice and mango chutney

Beef Bourgignon with sauteed new potatoes and seasonal vegetables

Pan seared monk fish served with sage, cranberry & pine nut stuffing, sauteed potatoes and an orange thyme dressing

## Desserts

Traditional Christmas pudding with brandy sauce\*

Mulled wine poached pear with cranberry shortbread and cinnamon cream

Peanut butter bar with granola, caramelised cinnamon bananas and caramel served with cream (*optional*)

Chocolate and cherry torte with a berry compote and Chantilly cream

Cheese plate of Stilton, local mature Cheddar and Wensleydale with cranberries served with chutney, 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.)

Full December menu also available