the Cherry House at Werrington

December Table D'hôte Menu

£39.50

(Including VAT)

Two course option lunchtime Wednesday to Friday @ £33.50pp (Including VAT)

Starters

Cream of Broccoli & Stilton Soup
Served with crispy croutons

Homemade Chicken Liver Parfait
Served with toasted brioche & a red onion confit

A Timbale of Finest Severn & Wye Smoked Salmon filled with a Light Crab Mousse
Garnished with tiger prawns, marie rose & guacamole dressings (Supplement £3.95)

A Whole Poached Pear Dressed on a Bed of Bresaola with Rocket & Parmesan Shavings

A Tossed Salad of Baby Leaves with Toasted Pine Kernels, Sunblush Tomatoes, Sliced Figs & Pancetta, Drizzled with a Balsamic Fig Vinegar

Main Course

Shallow Fried Tilapia Fillet, Coated in a Nut Brown Butter with Capers & Prawns

Roast Norfolk Turkey
Served with chestnut seasoning, cranberry sauce, pigs in blankets & watercress

Tournedo of British Beef Fillet, Coated in a Rich Red Wine & Fresh Wild Mushroom Sauce (Supplement £8.50)

Sautéed Dutch Calves Liver served on a Pillow of Colcannon
Accompanied by a rich red onion gravy

Paupiette of Grasmere Farm Pork Fillet with a Prune & Coriander Mousse
Accompanied by a creamy marsala sauce

Vegetarian

Filo Pastry Delice Filled with Spinach, Grapes, Walnuts & Compte Cheese, Dressed on a Garden Herb Butter Sauce

All main courses are served with a selection of Fresh Seasonal Vegetables & Dauphinoise Potatoes

Your Choice of Freshly Prepared Desserts
Or
A Selection of fine French & English Cheeses & Biscuits (Supplement £2.95)

Coffee
&
Petit Fours

All Food served in this restaurant is freshly prepared in our own kitchen...
We are happy to adjust our dishes to meet any dietary requirements you may have

If you have any concerns regarding allergens, please raise them with a member of staff prior to ordering.
For parties of 6 or more, a discretionary service charge of 12.5% will be added to the bill, all of which is shared among the staff.