

Christmas Day at The Fishpool Inn

£78 per adult / Children under 12 £38 / Children under 5 £16

Caramelised parsnip and mouneyrac apple velouté, truffled crème fraiche and parsley oil (v)

Pan seared Black Pearl king scallops, roasted butternut squash purée, iberico ham knuckle pressing, pickled golden raisins and aged white balsamic

Hesketh Bank beetroot carpaccio, whipped Kidderton Ash goat's cheese, blushed tomato ketchup, red wine salsify and pistachio vinaigrette (v)

Confit of middle white pork belly, black pudding and savoy ballotine, salt baked celeriac, celeriac crisps and crackling shards

Butter poached Scottish lobster tail and Muncaster crab timbale, avocado, pickled cucumber, preserved lemon and coriander, crispy langoustine, micro coriander and caviar

Goosnargh duck and orange pâté, fig chutney, toasted brioche and affilla cress salad

Roast breast and confit leg of Cheshire turkey, goose fat chateau potatoes, creamed potato, seasonal vegetables, chipolata sausage, sage and onion stuffing, bread sauce and rich roast pan gravy

8oz grilled fillet of Ridings Reserve beef Rossini, garlic spinach, champ potato cake, savoy cabbage bon bon, Madeira and port wine jus

Meuniere of Dover sole, Lincolnshire poacher, blade mace and shrimp beurre noisette, crispy kale, sautéed Anya potatoes, nutmeg spinach, fine beans and Champagne sauce

Pave of Atlantic halibut a la plancha, fricassee of leeks, Alsace lardons, saffron cocotte potatoes, Aughton honey roasted salsify and Veronique sauce

Assiette of Welsh Valley lamb, slow roasted shoulder, seared loin, devilled kidneys, roast chestnuts, gratin dauphinois, caramelised hispi cabbage, rosemary and redcurrants and sauce paloise

Roasted squash, feta and pine nut strudel, edamame beans, heritage tomato and black olive ragout, sweet potato parisienne and mustard cress (v)

Traditional Christmas pudding, rum sauce, brandy butter and candied clementine

Milk chocolate, Baileys and crushed macadamia cheesecake, chocolate honeycomb, Baileys Chantilly and milk chocolate sauce

Lavender and rose water panna cotta, mulled blackberries, pistachio praline and blackberry coulis

Iced clementine soufflé, poached kumquat and passion fruit salad and Cointreau ice cream

Glazed apricot bread and butter pudding, vanilla anglaise and clotted cream ice cream

Selection of British and continental cheeses, traditional accompaniments, water biscuits, house conserve and quince

Coffee and mini mince pies

Deposit of £20 per person is required on booking, with remaining balance and pre-orders to be received no later than 23rd November. Deposits are non-transferable and non-refundable.



The Fishpool Inn

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Owned and operated by Nelson Hotels

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