



The Fishpool Inn

Menu available
29th November -
30th December 2024
(excluding 25/12/2024)

Our usual menu will also be
available throughout this period.

To make a booking please
call 01606 883277 or email
info@thefishpoolinn.co.uk



The Fishpool Inn
Fishpool Road
Delamere, Cheshire CW8 2HP
www.thefishpoolinn.co.uk



Christmas Fayre Menu

2 courses £29.00 | 3 courses £36.00

Roasted parsnip and apple velouté, herbed croutons and chive sour cream (v) (vgo) (gfo)

Smooth chicken liver parfait, apple, apricot and fig chutney and toasted brioche (gfo)

Poached salmon rilette, treacle infused crème fraiche, roasted baby beetroots, beetroot gel, roasted hazelnuts and sourdough bread (gfo)

Slow-cooked confit of duck leg, white bean cassoulet, Toulouse sausage, aged Parmesan crisp and baby herbs

Smoked cod and 'Nduja fishcake served with an endive and radish salad, lightly spiced mayonnaise and charred fresh lemon

Roasted cranberry, pumpkin seed and soft herb cheese arancini, aged balsamic dressing and crispy rocket (vg) (gfo)



Roasted breast of turkey, bacon-wrapped chipolata, pork and herb stuffing, duck fat potatoes, creamed potato, buttery carrot and swede purée, shredded sprouts and rich turkey gravy (gfo)

Roasted nut and vegetable roast, roasted potatoes, maple syrup-glazed roasted vegetables, creamed potato, sprouts and rich red wine gravy (vg) (gfo)

Braised blade of beef, horseradish creamed potato, roasted celeriac purée, buttered Savoy cabbage, caramelised pancetta, confit of French onions and rich beef gravy (gfo)

Slow-cooked belly of pork, baked apple purée, rosemary-scented fondant potato, confit ruby beetroot, roasted chicory and scrumpy cider reduction (gfo)

Oven-baked cod supreme, leek and potato fricassee, garlic spinach, cockles, wilted samphire, caper noisette and aged Grana Padano

Roasted winter vegetable and chickpea hotpot, truffle potato gratin, pickled red cabbage and rich red wine sauce (vg) (gfo)



Traditional Christmas pudding, cranberry and orange compote and brandy sauce (v) (vgo) (gfo)

Sticky toffee pudding, candied pecans and vanilla ice cream (v) (gfo)

Chocolate orange brownie, blood orange gel, chocolate soil and clotted cream ice cream (v) (vgo) (gfo)

Mint chocolate cheesecake, dark chocolate sauce and vanilla ice cream

Crème fraiche panna cotta, cinnamon poached pear and nut praline (v) (gfo)

Chef's selection of British cheeses: Burt's blue cheese, Collier's Welsh cheddar and Perl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo) (£4.95 supplement)



Coffee and mini mince pie – £3.95

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.