

SET MENU

The Cavern Restaurant

2 COURSES | £31.95 per person

3 COURSES | £39.95 per person



STARTERS

PARSNIP SOUP (VE)

SLOW-ROASTED PARSNIP SOUP SERVED WITH A WARM CRUSTY BREAD ROLL AND FINISHED WITH A DRIZZLE OF HONEY AND PARSNIP CRISP.

CRISPY BRIE (V)

THREE PIECES OF GOLDEN CRUSTED BRIE, LIGHTLY FRIED UNTIL PERFECTLY MELTED INSIDE. SERVED WITH A TOMATO AND CHILLI JAM AND SIDE SALAD.

PRAWN COCKTAIL

POTTED PRAWN COCKTAIL WITH LETTUCE, SUN-DRIED TOMATOES, CUCUMBER, MARIE ROSE SAUCE SERVED WITH CROSTINI BREAD.

TURKEY SLIDERS

TWO SPICED SHREDDED TURKEY SLIDERS, ON BRIOCHE BUNS WITH A CHRISTMAS CRANBERRY MAYONNAISE. SERVED WITH A SIDE SALAD AND COLESLAW.

MAINS

PARMESAN CREAM GNOCCHI (V)

SOFT POTATO GNOCCHI TOSSED IN A VELVETY PARMESAN CREAM SAUCE FINISHED WITH FRESH HERBS, CRACKED BLACK PEPPER AND GRATED PARMESAN.

VEGAN OPTION AVAILABLE:

SOFT POTATO GNOCCHI TOSSED IN A GARLIC AND BASIL TOMATO PASSATA, FINISHED WITH FRESH HERBS AND CRACKED BLACK PEPPER.





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CHRISTMAS ROAST TURKEY

TENDER SLICED TURKEY BREAST WITH ALL THE FESTIVE TRIMMINGS – HONEY ROAST PARSNIPS, SAVOURY SAUSAGE STUFFING, PIGS IN BLANKETS, CRISPY ROAST POTATOES COOKED IN DUCK FAT, SEASONAL VEG WITH A RED WINE GRAVY.

ROASTED CHESHIRE PORK BELLY

CRISPY SLOW ROASTED PORK WITH A CARAMELISED ONION AND SPINACH STUFFING SERVED WITH FESTIVE TRIMMINGS OF CRISPY ROASTED POTATOES COOKED IN DUCK FAT, SEASONAL VEG, PIGS IN BLANKETS, HONEY ROASTED PARSNIPS WITH A RED WINE GRAVY.

WILD SEABASS

TWO FILLETS OF WILD, LOCALLY SOURCED SEABASS. SERVED WITH BUTTERY CRUSHED NEW POTATOES, SEASONAL VEG AND A BUTTER CAPER CREAM SAUCE.

DESSERT

GINGERBREAD CHEESECAKE

CREAMY VANILLA CHEESECAKE SERVED WITH A GINGERBREAD BISCUIT CRUMB AND A WINTER SPICE INFUSED BERRY COMPOTE.

STICKY TOFFEE PUDDING

A FLAVOURFUL DELICATE SPONGE PUDDING SMOTHERED IN A MOUTH-WATERING HOT TOFFEE SAUCE. SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM.

CHOCOLATE FONDANT

A RICH DARK CHOCOLATE PUDDING WITH A SOFT GOOEY CHOCOLATE CENTRE. SERVED WITH A DELICATE HONEYCOMB ICE CREAM.

CHOCOLATE AND ORANGE TART (VE)

CHOCOLATE AND ORANGE TART ON A BROWNIE BISCUIT BASE, TOPPED WITH CHOCOLATE GANACHE AND FRESH ORANGE.

