

WINE & DRINKS TARIFF

WHITE WINE

Vinoir Sauvignon Blanc - Chile

Dry, crisp and light with citrus flavours.

75cl **£17.00**

Cadia Garganega Pinot Grigio - Italy

Fruity, aromatic wine with floral notes.

75cl **£18.00**

Chablis, Pascal Bouchard – Burgundy,

A real classic, dry yet elegant

75cl **£24.00**

Las Condes Sauvignon Blanc - Chile

Light and zingy with tropical fruit flavours.

Quarter bottle **£4.75**

RED WINE

Vinoir Merlot - Chile

Packed with soft plummy fruit

75cl **£17.00**

Home Farm Shiraz Cabernet - Australia

Smooth and spicy.

75cl **£18.00**

Roseville - St Emilion. France

St Emilion as it should be - soft and silky.

75cl **£24.00**

Las Condes Merlot - Chile

Soft and fruity. Quarter bottle **£4.75**

ROSÉ WINE

Adriana Zinfandel Rosé - USA

Light, delicate and not too dry.

75cl **£17.50**

Devils Ridge Zinfandel Rosé -USA

Quarter bottle **£4.75**

SPARKLING WINE & CHAMPAGNE

Castell Llord Cava NV -Spain

At the softer end of dry, this wine is delicate yet fresh.

75cl **£18.00**

Romeo Prosecco Spumante - Italy

Easy drinking Prosecco, perfect for any occasion.

20cl **£5.95** 75cl **£21.00**

Claude Baron Brut NV- Champagne, France

An elegant and fruity bouquet. Fresh, crisp and lively in the mouth.

37.5cl **£19.00** 75cl **£37.00**

DRINKS FROM THE BAR

Soft Drinks **£1.50**

Appletise 257ml **£2.90**

J2O 275ml **£2.90**

Willow Water Still or Sparkling

750ml **£3.50**

500ml **£1.50**

Premium Bottle Lager **£3.50**

Cider **£3.00**

Gravy Train Ale 500ml **£3.75**

Spirits with mixer **£5.50**

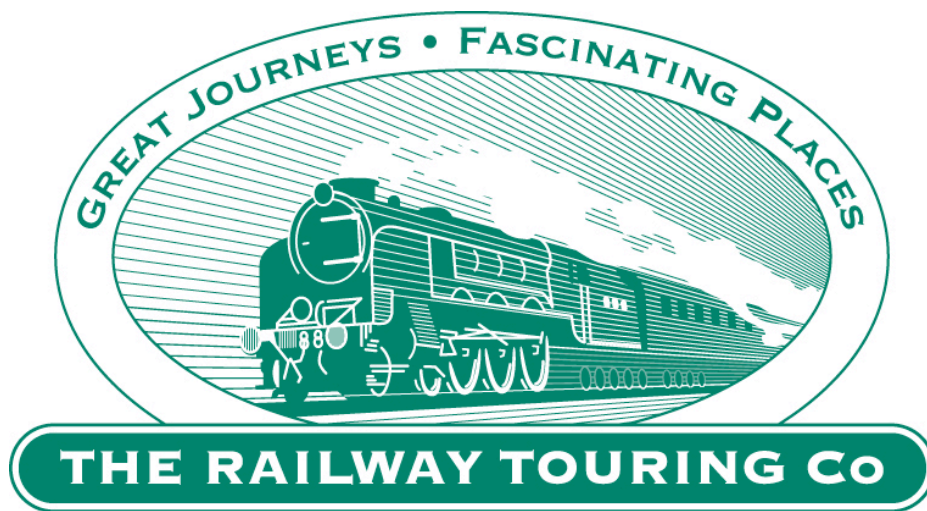
Liqueurs **£5.00**

It may be occasionally necessary to use substitute products of the same quality

Unfortunately, we are only able to accept cash payment on board



MENU



The Christmas Cheshireman Saturday 25th November 2017

Allergy Advice – If you have any known allergies, please inform staff on board so that the suitability of the food on the menu can be checked.

Breakfast

Chilled Orange Juice or Bucks Fizz

Coffee or Selection of Fine Teas

A choice of Cornflakes, Muesli or
Porridge served with Cream or Chilled Grapefruit and Orange
Cocktail with Black Grapes

Great British Grill Tray

Grilled Back Bacon, Grilled Cumberland Sausage, Grilled
Plum Tomato, Rosti Potato, Fried Button Mushrooms, Baked
Beans, Grilled Bury Black Pudding and Fried Free Range Egg

Or

Scottish Smoked Salmon on Toasted English Muffin with
Free Range Scrambled Eggs

Or

Grilled Manx Kippers

Morning Bakery Basket served with Preserves

Lunch

Warm Spanish Quiche with Mixed Salad

Dinner

Chefs Own Winter Vegetable Broth together with Freshly
Baked Artisan Breads

Or

Scottish Smoked Salmon & Prawn Mousse Roulade with
Citrus Dressed Watercress Salad

Or

Hog Roast Pork, Apple & Sage Parfait Winter Chutney
together with Toasted Ciabatta

Festive Roast Turkey

Oven Roasted Norfolk Bronze Turkey Parcel Wrapped in
Streaky Bacon stuffed with Chestnut & Sage Onion Stuffing
with Pan Gravy & Cranberry Sauce, Roast Potato, Buttered
Brussel Sprouts, Roast Carrots & Parsnips with Honey

Clementine & Cranberry Meringue Pie with Winter Berry
Compote

Or

Fresh Fruit Salad with Fresh Cream

Selection of British Cheeses Accompanied with Biscuit, and
Caramelized Red Onion Chutney

Freshly Brewed Coffee or Tea with Mince Pie