Dormouse

Christmas Menu

Dormouse Haven, Bridge Farm, Warrington Road, Northwich
CW8 4QU • Hello@DormouseHaven.co.uk • 01606 853 241

We welcome children under 10, but kindly ask that you mention them when making your reservation. Please note that children cannot be seated in the main Alice area, and unfortunately we do not have high-chair facilities available.

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Christmas at Dormouse

To Start

Duck and Orange Parfait
(GF) alternative available
Smooth duck and orange parfait with brioche and a rich blackcurrant and shallot marmalade.

Heritage Carrot and Rosemary Soup (V)
(VE/GF/DF) alternatives available
Fragrant heritage carrot and rosemary soup, served with a warm bread roll.

Hot Smoked Salmon and Lime Cupcake
A hot smoked salmon and lime cupcake topped with basil ermine dressing and pickled cucumber.

Mature Cheddar Cheese and Seared Pear Tart (V)
A rich, savoury tart, perfectly balancing sharp Cheddar, sweet pear and tangy pickled radish.

The Main Event

All main courses are served with garlic and thyme roast potatoes and a selection of seasonal rosemary-roasted vegetables.

Add some extra pigs in blankets and stuffing balls... £5

Rolled and Stuffed Lancashire Turkey
Lancashire turkey rolled around a sage and onion farce, wrapped in crispy streaky bacon and complemented by a port reduction.

Thyme-Infused Salmon Fillet
(GF) alternative available
Pan-fried thyme-infused salmon with warm dill hollandaise.

Porchetta
(GF) alternative available
Slow-roasted rolled belly pork with a crisp exterior, filled with apricot and sage and accompanied by a rich red wine jus.

Braised Lamb Chump
(GF) alternative available
Tender braised lamb chump with cauliflower and Dijon mustard purée, finished with a redcurrant and red wine reduction.

Roasted Beetroot and Butternut Squash Wellington (V)
(VE/DF) alternatives available
Sweet roasted beetroot and butternut squash encased in crisp golden pastry, complemented by a rich redcurrant jus.

Main	£27
2 Courses	£32.50
3 Courses	£40

To Finish

Sticky Toffee Pudding Trifle (V)
Layers of sticky toffee pudding smothered in whipped caramel sauce, topped with Chantilly cream and chocolate shavings.

Baileys and Malteser Cupcake (V)
An indulgent, chocolatey cupcake with a creamy finish, served with warm dark chocolate sauce.

Plum Pudding (V)
Traditional plum pudding with brandy and vanilla sauce, topped with gingerbread crumb.

Lemon Syllabub (V)
(GF) alternative available
Light lemon syllabub with lemon sauce and crisp meringue.

Coffee and Mince Pies	**(V)**	£4.95
A Selection of Cheeses	**(V)**	£7.50