



The Fishpool Inn

Menu available
24th November -
24th December 2023

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 Foyre Menu

2 courses £27.00 | 3 courses £34.00

Curried parsnip soup, coriander yoghurt and curry oil (v) (vgo) (gfo)

Chicken liver parfait, apple and brandy chutney and baked artisan ciabatta (gfo)

Panko-coated smoked haddock fishcake, spring onion, saffron, crispy onions and sauce rouille

Classic confit of Gressingham duck leg à l'orange, roasted garlic, French beans, pancetta and buttered shallots (gfo)

Slow-cooked pork cheek, salsify ribbons, roasted chestnuts, crispy bacon and gin-infused apple (gfo)

Ruby beetroot carpaccio, blue cheese, almond granola, baby herbs and truffled honey (v) (gfo)



Roasted breast of turkey, bacon-wrapped chipolata, herb and pork stuffing, duck fat roasted potatoes, creamed potatoes, roasted root vegetables, buttered sprouts and rich turkey gravy (gfo)

Puy lentil, red wine, rosemary and winter vegetable cottage pie, truffled cauliflower gratin and rich vegan gravy (v) (vgo) (gfo)

Braised blade of beef, creamed potatoes, roasted carrots, pickled wild mushrooms, crispy bacon and chasseur sauce (gfo)

Slow-cooked lamb shank, boulangère potato, honey-glazed vegetables, crispy kale and minted gravy (gfo)

Oven-baked cod supreme, caper and herb crumb, lemon and parsley crushed potatoes, braised chicory and bisque sauce (gfo)

Nut roast, roasted potatoes, maple syrup-glazed root vegetables, roasted sprouts, cranberry relish, and vegan gravy (vg)



Traditional Christmas pudding, spiced clementine compote and brandy sauce (gfo)

Sticky toffee pudding, caramel sauce, honeycomb, vanilla ice cream (gfo)

Valrohna chocolate and Bailey's cheesecake with white chocolate chunk ice cream

Manuka honey-infused crème brûlée, spiced apple and rum compote and vanilla sable (gfo)

Malt chocolate brownie, forest fruits and clotted cream ice cream (gfo)

Chef's selection of British cheeses

Perl Las 'Blue Pearl', Collier's Welsh cheddar and Pearl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo)

(supplement charge of £4.95 applicable)



Coffee and mini mince pie – £3.50

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