



Christmas Day Menu

Chicken liver pate with Dusty chutney, crostini & dressed leaves
Salmon 3 ways – smoked, cured & rilette with soda bread & peppery salad
Breaded brie with apple sauce, redcurrants and a walnut dressed micro herb salad
 Roasted winter **vegetable soup** with granary bloomer



Roasted turkey crown, leg meat, stuffing, pigs in blankets, Yorkshire puddings roast & new potatoes, selection of winter vegetables & gravy

Roasted Sirloin of beef (medium rare), Yorkshire pudding, roast & new potatoes, selection of winter vegetables & proper gravy

Roasted saddle of lamb with dauphinoise potatoes, roasted root vegetables, roasted shallots, kale & a rosemary gravy

Steamed cod with potato rosti, leeks and green beans and a parsley, caper & shallot cream sauce

Roasted duck breast with a confit leg croquette, kale, caramelised clementines, potato fondant and a Cumberland gravy

Spinach and mushroom wellington with chateaux potatoes, fine beans & a chestnut gravy



Classic Christmas pudding with brandy sauce

Opera torte - chocolate sponge layered with chocolate discs, blackberries, buttercream and a liquorice mousse served with blackberry sorbet and liquorice

Lemon posset topped with cranachan and a mace shortbread

Warm poached pear with drunken figs, oat crumble and lemon sorbet

(Selection of local cheeses with biscuits & traditional accompaniments (£5 Supplement))

Coffee, mince pies & petit fours

£60 per person

£20 per child (winter vegetable soup, roast turkey & Snugbury's ice cream)

Advance booking and pre-order essential



Christmas opening hours

24 th Dec	0930-2300	food served all day
25 th Dec	1100-1700	(food served to pre booked only)
26 th Dec	0930-2100	food served until 1800
27 th -29 th Dec	1200-2300	food served all day
30 th Dec	0930-2300	food served all day
31 st Dec	0930-0100	food served until 2100
1 st Jan	0930-2100	food served until 1800
2 nd -5 th Jan	CLOSED	
6 th Jan onwards	Open as usual	



THE DUSTY MILLER

Canal side public house & restaurant

Christmas Fayre Menu

Chicken pate with Dusty chutney, crostini & dressed leaves
Classic king **prawn cocktail**
Spiced **butternut squash & sweet potato soup** served with crusty bloomer
Goats cheese cheesecake with spiced cranberry marmalade, rocket & balsamic syrup



Roasted turkey crown with stuffing, pigs in blankets, Yorkshire pudding, roast & new potatoes, a selection of winter vegetables & proper gravy

Salmon fillet with new potatoes, creamed leeks and herb dressing

Pheasant breast Kiev with sautéed new potatoes & dressed winter salad

Roasted root vegetable pie with sage & onion stuffing top, roasted potatoes, green vegetables & gravy



Classic **Christmas pudding** with brandy sauce
Dark chocolate & orange pots, Chantilly cream and Turkish delight
Stilton & crackers with grapes, celery & chutney

Mini mince pies with either tea or coffee

2 courses £20

3 courses £22.50

Available from 12th -22nd December 1200-1400 & 1800-2100

Advance booking and pre-order essential

Boxing Day @ The Dusty

Breakfast available from 0930 followed by a full menu and snacks available from 1200

New Year's Eve @ The Dusty

Traditional Sunday roasts available in the daytime followed by a Hogmanay themed special menu

New Year's Day @ The Dusty

We will be serving brunch from 0930-1300 and a main menu from 1200-1800. Treat yourself to a Bloody Mary and a Full Cheshire breakfast to start the day the right way!

