DEACON'S BANK

Est. 1836

CHAPEL-EN-LE-FRITH

FESTIVE À LA CARTE

2026

STARTERS

Chicken liver parfait, quince marmalade, toasted brioche, chicory £9

Whipped goats cheese mousse, granola, pear, fresh truffle honey £9

Celeriac and blue cheese angelotti, watercress sauce, candied walnuts £11

Beetroot cured salmon, roasted and pickled beetroot, forced endive, lemon skin purée £11

Smoked ham hock terrine, piccalilli, cornichon and caper, focaccia crouton £10

MAINS

Chestnut and cranberry stuffed turkey breast, creamed potato, honey glazed root vegetables, pork stuffing croquette, turkey jus £30

Beef fillet, beef blade croquette, confit Roscoff onion, glazed parsnip, red wine jus £40

Wild mushroom wellington, shallot, roasted chestnuts, Jerusalem artichoke velouté £29

Halibut, celeriac fondant, braised and crispy kale, sea vegetables, brown shrimp and champagne beurre blanc £35

Spiced tempura cauliflower, crispy falafel, braised and crispy leek, winter squash & apricot sauce £24

SIDES

Truffle & Parmesan potatoes £8

Brussels sprouts, pancetta and chestnuts £7

Honey-glazed winter roots £6

Buttered Savoy cabbage £5

DESSERTS

Christmas pudding, brandy crème anglaise, winter berries £9

Meyer lemon parfait, pomegranate, caramelised white chocolate ice cream £11

D'argen prune and sherry frangipani tart, vanilla ice cream, almond tuile £10

Rum, raisin and dark chocolate parfait, dark chocolate sorbet, vanilla custard foam £11

CHEESE BOARD · £15

Stem ginger Wensleydale, Baron Bigod, Yarg, Black Sticks Blue
Crab apple jelly, home made crackers, frozen grapes, Medjool dates

AA | MICHELIN GUIDE