



SIX ONE SIX
CHESTER

CHRISTMAS MENU 2024



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LUNCH*

2 COURSES
£32.95

3 COURSES
£39.95

EVENING

2 COURSES
£42.95

3 COURSES
£49.95

STARTERS

Cumin Spiced Parsnip & Apple Soup

Crème Fraîche & Served with
a Toasted Focaccia (V) (VE) (GF)

Ham Hock Terrine

Red Apple & Cider Gel, Apple
Salad & Toasted Croutes

Smoked Salmon

Cream Cheese Chive Mousse,
Beetroot Puree & Pickled Cucumber (GF)

Beetroot Carpaccio

Crumbled Feta, Crispy Kale
& Agave Syrup (V) (VE) (GF)

Crayfish Cocktail

King Prawns in a Homemade
Bloody Mary Sauce

Halloumi Saganaki

with Fig & Honey Jam and
Pomegranate Seeds (V) (GF)



MAINS

Roast Turkey

Pigs in Blankets, Pork Stuffing, Roast Potatoes,
Honey Glazed Carrot, Sprouts & V.I.V.I Red Wine Jus

Roast Sirloin of Beef

Roast Potatoes, Honey Glazed Carrot,
Sprouts, Yorkshire Pudding & V.I.V.I Red Wine Jus

Herb Crusted Cauliflower

Roasted Carrots, Roast Potatoes
& Vegan Gravy (V) (VE)

Honey Mustard with Gammon

Pigs in Blankets, Pork Stuffing, Roast Potatoes,
Honey Glazed Carrot, Sprouts & V.I.V.I Red Wine Jus

Roasted Cod Loin

Wilted Spinach, Courgette & Basil Puree with
a Vinegar Dusted Triple Cooked Potato

200g Fillet Steak [+£3.50]

Served with Skin on Fries, Confit Tomato,
Parsley Butter & Pepper Sauce

SIDES

[All £5 EXTRA]

Pigs In Blankets [+£2]

Pork Stuffing Balls

Cauliflower Cheese

Roast Potatoes

Honey Glazed Parsnips

Miso Glazed Carrots

DESSERTS

Christmas Pudding

with Brandy Sauce (V) (VE) (GF)

Biscoff Sticky Toffee Pudding

with Caramel Sauce & Vanilla Ice Cream (GF)

White Chocolate Cheesecake

with Raspberry Coulis

Cinnamon Panna Cotta

Cranberry Gel & Amaretta Biscuit Crumb

Chocolate & Avocado Mousse

with Fresh Berries (V) (VE) (GF) (DF)

Terry Chocolate Brownie

with Orange Ice Cream/Sorbet (V) (VE) (GF) (DF)