

SIX ONE SIX

RESTAURANT & BAR

FESTIVE LUNCH

3 COURSES | 40

STARTERS

Halloumi Saganaki
Topped with Honey & Oregano
[V] [GF]

Chicken Karaage
Coated In Corn Flour, Wasabi Mayo

Festive Parsnip & Apple Soup
Roasted Parsnip Crisps & Chive Oil

Vegetable Spring Roll
Carrot, White Cabbage, Onion, Glass Noodles,
Hoisin Sauce

MAINS

Orange Miso Salmon
Edamame Puree with Pico De Galo & Pomegranate

Beef Fillet Steak
Cooked to your liking, Japanese Crispy Rice
Wafu Dressing
[£5 Supplement]

Cauliflower Poke Bowl
Bite Size Cauliflower, Chilli Sauce,
Jasmine Rice, Edamame Beans, Cucumber, Avocado,
Pickled Ginger, Mango, Onion

Traditional Roasts

Roast Beef
Pork Loin
Turkey

All Served With Butternut Squash Puree, Roast Potatoes, Pigs in Blankets, Maple Glazed Parsnips, Braised Red Cabbage, Sage & Pancetta Stuffing, Sprouts, Yorkshire Pudding & V.I.V.I Red Wine Jus

[GF Option Available]

DESSERTS

Christmas Pudding
Brandy, Vanilla crème anglaise
[V]

Mince Pies
Vanilla Ice Cream

Warm Chocolate Brownie
Original Chocolate with Vanilla Ice Cream
[V]

Selection of Cheshire Farm Ice Cream
Mango & Passion Fruit | Honeycombe | Chocolate
Strawberry | Vanilla
[All GF]

Cheese Board
Selection of British & French Cheeses, Plum Chutney
[GF Option] [£3 Supplement]

[V] - Vegetarian | [GF] - Gluten Free | [VG] - Vegan

Please always inform your server of any allergies or intolerance before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill that is shared equally with the team. All prices are in GBP.