

The Boot Inn is situated in the Cheshire village of Willington, near Tarporley, close to the picturesque area known as Little Switzerland. It is five miles from Oulton Park and only nine miles from Chester.

By car: Travelling from Chester take A51 East (A54) Northwich, Manchester, Nantwich. Proceed on A54 towards Manchester, past Tarvin village. Turn right at junction for Oscroft/Willington and follow for 2½ miles until you reach Willington cross roads. Turn left and drive ¼ mile and look for Boot Inn sign on left, turn right down lane to car park on left. The pub faces you hugging the hill.

Tel: 01829 751375
www.bootinnwillington.com

*Mike and the team
would like to take this opportunity
to wish all their customers and their families
a very Happy Christmas and
a peaceful and prosperous New Year.*

As we use only fresh market produce changes to this menu
may be unavoidable.

All prices include VAT. All credit cards accepted.

All food available in the Bar, Restaurant and alfresco.

Food available daily between 11.00 to 2.30 and 6.00 to 9.30.

Friday, Saturday, Sunday and Bank Holidays 11.00 through to 9.30.



Festive Menu

*Boothsdale, Willington
Nr Tarporley
Cheshire CW6 0NH*

Christmas Fayre Menu

2 courses £20.00 / 3 courses £26.00

Roast pepper cherry tomato basil soup herb croutons + crusty bread

Baked portabella mushroom with brie herb + pine nut crust

King prawn skewers pilau rice served with a mango salsa

Roast beets feta salad herb croutons dressed with rosemary oil

Pheasant pistachio terrine blackcurrant conserve + toast

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Traditional roast Cheshire turkey chipolata wrapped in pancetta,
port + cranberry sauce roast potatoes + turkey gravy
pork and sage stuffing

Brisket of beef pot roasted with thyme + red wine
served with butter bean mash

Pan roasted cod loin wrapped in parma ham
with a rich tomato sauce + rosemary potatoes

Pumpkin ravioli with sage butter parmesan shavings + garlic bread

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Traditional Christmas pudding and brandy sauce

Apple + winter fruit strudel with lemon cello cream

Glazed lemon tart with champagne sorbet

Almond panna cotta poached winter berries + shortbread

Selection of English cheeses honeyed pecans, grapes, celery + chutney

New Year's Eve Menu

£36.00

Rich French onion soup topped with gruyère crutons

Seared scallops on pea + mint purée bacon crumb

Breaded brie deep fried, micro leaf + Cumberland sauce

Tempura vegetables hoisin dip micro leaf + spring onions

King prawn + smoked salmon cocktail herb butter rye bread

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Classic beef wellington rich red wine sauce
baby carrots + fondant potato

Pan fried Indian spiced duck breast with a
chilli + peach salsa on rosti potato

Breast of local pheasant in a white wine sauce + truffle mash

Pan roasted stone bass roast baby veg
+ a white wine lemon butter sauce

Asparagus pea + mint risotto parmesan crisps rocket salad

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Fudge brownies served warm with vanilla ice cream

Raspberry white chocolate + strawberry ice cream sundae

Amalfi lemon + ricotta tart served with champagne sorbet

Brioche bread and butter pudding apricot glaze + custard

Section of English cheeses honeyed pecans, grapes, celery + chutney