

**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](http://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 course £19.95 / 3 course £ 25.50

Tea smoked duck, pickled blackberries, mixed leaf and a blackberry dressing

Roast vine tomato and basil soup  
topped with herb croutons, basil oil, served with warm bread

Grilled thyme infused halloumi with mixed salad leaves, pomegranate seeds

Asparagus tortellini, herb butter, fresh asparagus,  
parmesan cheese and rocket salad

Blackpudding, poached duck egg, crispy ham stack  
rocket salad and hollandaise sauce

• • •

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

Baked Cornish hake  
served with baby vegetables and a light cream tarragon sauce

Locally shot pheasant breast with morels,  
marsala wine cream sauce and chateau potatoes

Roast butternut squash and thyme risotto, rosemary oil, parmesan crisps

Classic braised Rose Farm beef cobbler topped with cheese scone,  
served with creamy mash

• • •

Traditional Christmas pudding and brandy sauce

Panatone bread and butter pudding, apricot glaze and vanilla ice cream

Blueberry creme brule with homemade lemon short bread fingers

Passion fruit and mango cheesecake and a sharp lemon sorbet

Classic cheese board of local cheeses,  
honeyed pecans, grapes, celery, chutney and biscuits

• • •

Coffee and tea

## *New Years Eve Menu*

£45.00

Roast vine tomato and basil soup topped with herb croutons  
basil oil, served with crusty bread

Goats cheese and roast fig tart  
with rocket salad and balsamic glaze

Cantaloupe melon, parma ham and basil sorbet

Mussel and seafood chowder served with warm crusty bread

Crispy fried tempora vegetables, cajun spices and sweet chilli dip

• • •

Pan seared Gressingham duck breast,  
black cherry red wine sauce, chateau potatoes, served pink

Grilled fillet of halibut with Lilliput caper crayfish,  
butter crushed herb potatoes

Panfried fillet of Scottish beef,  
jenga chips and bearnaise sauce, green beans

Porcini mushroom risotto with truffle oil, parmesan crisps

Locally shot breast of pheasant wrapped in pancetta  
with bubble and squeak and creamy apple and calvados sauce

• • •

Vanilla and passion fruit panna cotta  
with mango couli and short bread fingers

Traditional sticky toffee pudding and Cheshire Farm icecream

Rich chocolate and mint tart, Cheshire Farm vanilla icecream  
strawberry Eaton mess homemade meringue, fresh strawberries

Selection of Welsh and local cheeses,  
homemade chutney, celery, pecan nuts, grapes and biscuits

deposit of £10.00 per head required