

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.



Festive Menu

*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.



Tel: 01829 751375
www.bootinnwillington.com

Boothsdale, Willington, Nr Tarporley
Cheshire CW6 0NH

Christmas Fair Menu

2 courses £22.90 / 3 courses £28.90

Spiced sweet potato soup, topped with vegetable crisps

Creamy leak + goats cheese tart on a bed of roasted beetroots

Smoked salmon + prawn roulade with a lemon + dill dressing

Breast of pigeon sautéed with apple + walnuts with pickled blackberries

Pheasant + pistachio terrine, blackcurrant conserve + toast



MAIN COURSES

Traditional roast Cheshire turkey, chipolata, port + cranberry sauce, roast potatoes, pork stuffing, shaved brussels sprouts, smoked bacon, roast parsnips and carrots + a rich gravy

Slow braised brisket of beef, baby roast vegetables, rich red wine gravy, served with horseraddish mash

Pan roasted cod loin, saffron + mixed seafood broth, with crushed baby potatoes

Roasted breast of local pheasant, apple + cider sauce, chateau potatoes, green beans + baby carrots

Wild mushroom ravioli in rich red wine, butter + marmite broth, with shaved parmesan



DESSERTS

Traditional Christmas pudding + brandy sauce or rum butter

Lemon posset topped with raspberries, served with almond shortbread

Brioche + apricot pudding with vanilla ice cream

Toffee apple sponge, toffee sauce, crème Anglaise

Selection of English cheeses, chutney, grapes, celery, honey pecans + biscuits

New Years' Eve Menu

£39.90

Roast celeriac, apple + honey soup with rosemary oil + croutons

Pan seared scallops, black pudding crumb, crispy ham + Champagne sauce

Roast fig, blue cheese + Parma ham, crispy herb croutons + baby leaf salad

Crayfish, avocado + smoked salmon cocktail with buttered rye bread

Pork, apple + thyme rillettes served with salt melba toast



MAIN COURSES

Pan fried Angus fillet steak with béarnaise sauce on buttered spinach + jenga chips

Roast breast of barbary duck on a buttered kale, baby carrots, chateau potatoes + a black cherry + red wine sauce

Whole lemon sole, caper, crayfish + prawn butter, green beans + sauté potatoes

Asparagus pea + mint risotto, parmesan crisps, rocket salad

Pan roasted turbot, crushed potatoes, French peas + white wine butter sauce



DESSERTS

Rich fudge brownies with vanilla ice cream

Amalfi lemon tart served with lemon sorbet

Strawberry Eaton mess, vanilla ice cream + raspberry coulis

Raspberry + vanilla brûlée with shortbread biscuits

Selection of English cheeses, chutney, grapes, celery, honey pecans + biscuits