

CHRISTMAS PARTY NIGHTS MENU

CANAPES

Lamb Fat Potato Rosti – Lamb Shoulder – Celeriac Puree
Brie & Cranberry Puff Pastry Roulade – Cranberry Gel – Brie Fondue
Beef Doughnut – Slow Cooked Beef Shortrib – Brioche

STARTERS

Confit Duck Leg Croquette – Charred Spring Onion
– Passionfruit Gel – Sesame
Parsnip & Honey Soup – Parsnip & Cumin Crisps – Local Honey
Beetroot Cured Sea Trout – Dill Emulsion
– Pickled Rainbow Beetroot – Caraway Lavrouche

MAINS

Roast Shropshire Turkey Breast – Goose Fat Roast Potatoes – Braised
Red Cabbage – Honey Roast Carrot – Brioche Bread Sauce – Turkey Jus
Line Caught Cod – Champ Potato – Mussels
– Sea Herbs – Tarragon Beurre Blanc
Roast Squash Tortellini – Chive Cream Sauce – Toasted Pumpkin Seeds

DESSERTS

‘Ferrero Rocher’ Chocolate Torte – Griottine Cherry – Morello Cherry Gel
Carrot Cake – Carrot, Orange & Vanilla Puree – Hung Yoghurt
– Candied Lime
Blood Orange Tart – Vanilla Crème Diplomat
– Chocolate Genoise Sponge – Orange Sorbet

