


# Christmas Menu

## Starters

Parsnip Soup - Pickled Apple - Warm Roll
Pork & Black Pudding Terrine - Homemade Piccailili - Toast
Twice Baked Shropshire Blue Souffle - Pear Chutney
Trio of Fish - Apple Cured Salmon - Prawn & Crayfish - Mackerel Pate - Treacle Bread

## Mains

Roast Turkey – Roast Potatoes – Pigs in Blankets – Bread Sauce – Cranberry Stuffing
Braised Blade Of Beef – Creamed Potato - Roasted Carrot – Jus
Beetroot Wellington - Roast Potatoes - Spinach - Jus
Pan Fried Seabass Fillet – Creamed Potato – Winter Vegetables – Dill & Lemon Beurre Blanc
**All served with Leek Gratin – Roasted Roots – Braised Red Cabbage - Savoy**

## Puddings

Mincemeat & Almond Tart – Brandy Creme Anglaise
Baileys Cheesecake - White Chocolate Crumb
Spiced Panna Cotta - Mulled Wine Poached Pear
Sticky Ginger Pudding - Butterscotch Sauce - Vanilla Ice Cream



## 2 Courses £34.5 - 3 Courses £38.5

**Available from Wednesday 2nd December - 23rd December**

Please speak to a member of staff if you have any dietary requirements.
Pre-Order required 1 week beforehand. £5 deposit per person to secure booking.