

Festive Menu

LUNCH

Homemade focaccia with butter curls (M,W)

STARTERS

Honey roast parsnip soup with crispy croutons & herb emulsion (CE,W)

Ham hock terrine with mulled wine dressing and apple salad (SD)

Finest Scottish smoked salmon & prawns with Marie Rose sauce and crusty roll (CR,F,E,W)

Rosette of honeydew melon with Winter berry compote & blackcurrant coulis

MAIN DISHES

Traditional roast turkey with apricot & thyme stuffing,
pigs in blankets, duck fat roast potatoes with a cranberry & red wine gravy (W,SD)

Slow cooked Shropshire beef with duck fat roast potatoes,
parsnip crisps & red wine gravy (SD)

Pan fried Scottish salmon fillet, buttered potatoes, white wine & chive veloute (F,M)

Caramelised red onion, spinach & goats cheese Wellington with red pepper
& tomato sauce (SD,M,W)

All main courses are served with a selection of fresh festive vegetables (M)

DESSERTS

Traditional Christmas pudding with brandy sauce
garnished with a redcurrant & berry compote (W,M)

Rich chocolate & orange cheesecake with raspberry coulis (W,M)

Fresh fruit salad with pouring cream (M)

A selection of British cheese with biscuits, grapes, quince jelly & chutney (W,M)
(£4 supplement)

Freshly brewed coffee or tea with chocolate mints

2 courses - £32.00

3 courses - £37.00

If you have any allergies or intolerances, please let us know before ordering.

Allergy Key: (C) Crustaceans, (Ce) Celery, (M) Milk, (E) Egg, (F) Fish, (P) Peanuts, (W) Wheat, (L) Lupin
(N) Nuts, (Mu) Mustard, (Mo) Molluscs, (S) Soya, (SD) Sulphur Dioxide, (Se) Sesame Seeds



**2 AA Rosette
Award
for Culinary
Excellence**