

Festive Menu

LUNCH



Homemade focaccia with butter curls (M,W)



STARTERS

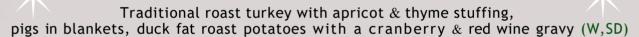
Honey roast parsnip soup with crispy croutons & herb emulsion (CE, W)

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



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



