

# Christmas Menu

TWO COURSES £29.95 ~ THREE COURSES £34.95

**Spiced carrot and parsnip soup v. GF.**

Parsnip crisps and cumin, coriander yoghurt

**Crayfish, prawn and smoked salmon cocktail**

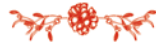
Seafood mayonnaise and bloody Mary dressing

**Duck liver parfait n.**

Fig and mustard relish, seeded sourdough Melba toast, pickles

**Salad of roasted squash v. GF.**

Baked ricotta, lemon and olive dressing



**Grilled 220g sirloin steak**

Roasted Provençal tomato, watercress and a peppercorn sauce

**Roast free-range Staffordshire turkey**

Apricot and sage stuffing, Davy's Port wine gravy, cranberry relish

**Pan-fried sea bass GF.**

Fennel and basil whipped mash, roast pepper, herb and caper dressing

**Wild mushroom risotto v. GF.**

Topped with portobello mushroom stuffed with kale, spinach, Ticklemore crisp

*All main courses served with seasonal vegetables and potatoes*



**Christmas pudding n.**

Almond brandy butter, mulled cranberries and cream

**British cheese plate**

Stilton, Cheddar, roasted grapes, Medjool date confit, biscuits

**Potted dark chocolate cherry trifle n.**

Amaretti biscuits, cherry cream

**Sticky toffee Christmas pudding v. n.**

Walnut butterscotch sauce, clotted cream, walnut brittle

**V. VEGETARIAN GF. GLUTEN FREE N. CONTAINS NUTS**

This menu must be pre ordered. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%.

Please refer to a la carte menu for service charge policy.