

# CHRISTMAS MENU

## STARTERS

- Roast parsnip soup with spiced pear and honey truffle cream v.
- Goat's cheese salad with roasted peppers, chicory, shallot and thyme dressing v.
- Crayfish, smoked salmon and prawn cocktail with seafood sauce and bloody Mary dressing
- Duck liver pâté with balsamic onion and spiced apricot chutney n.

## MAINS

- Grilled sirloin steak, Provençal tomato, land cress and peppercorn sauce
- Roast free range Staffordshire turkey with sage and apricot pigs in blankets
- Roasted sea bass with fennel and basil whipped mash, roast pepper, herb and caper dressing
- Roasted vegetable, grilled artichokes and red lentil moussaka v.
- All main courses served with seasonal vegetables and potatoes*

## DESSERTS

- Christmas pudding with almond brandy & orange butter, mulled cranberries and cream v. n.
- Clementine and Prosecco jelly with yoghurt mousse v.
- Chocolate cherry and amaretto trifle
- Christmas sticky toffee pudding with butterscotch sauce and clotted cream
- British cheese plate
- Stilton, Cheddar, roasted grapes and biscuits n.

TWO COURSES £29.95 | THREE COURSES £34.95

**V. VEGETARIAN N. CONTAINS NUTS**

This menu must be pre-ordered. Christmas vegan menu available on request. Should you require any allergy information on any of our dishes please ask a member of the team. All prices include VAT at 20%.

A discretionary service charge of 10% will be added to your bill.

