

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

Venison cottage pie with kale and bacon mash

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.

