CHRISTMAS DAY MENU

STARTERS

Fresh Baked Artisan Rolls for the Table

Welsh Leek and Potato Soup - finished with Snowdonia Black Bomber Cheese, Crispy Bacon and a Chive Crème Fraîche (GFOR)

Henstone Sloe Gin Cured Salmon - House Pickled Shallots, Crispy Capers and Rye Bread Crostini (GFOR)

Figs Stuffed with Stilton Cheese - then Oven Baked, Drizzled with Honey, served on Fresh Leaf Salad (GF, V, VGOR)

Gammon Ham Hock Terrine - served with Poached Quails Egg, dressed Rocket Salad, Fresh Pineapple Salsa and a Baked Mini Tin Roll (GFOR)

MAINS

All Served with Roast Potatoes, Seasonal Vegetables and Potato of the Day

Butter and Herb Roasted Turkey Breast - served with Local Beer Braised Turkey Thigh, Pork Sausage Meat Stuffing, Butchers Select Pigs in Blankets and a Rich Meaty Turkey Gravy (GFOR)

Roast Shropshire Sirloin of Beef - Homemade Yorkshire Pudding, Pigs in Blankets and a Rich Beef Gravy (GFOR)

Monkfish Wrapped in Streaky Bacon - Pan Seared and Served with a Lemon and Caper Butter and Pickled Samphire (GF)

Beetroot, Sweet Potato and Smoked Vegan Cheesy Leek Pie - served with a Wild Mushroom and Red Wine Sauce (VG, V)

GFOR- gluten free on request, GF- gluten free, VG-vegan, VGOR- vegan free on request, V-vegetarian, N-nuts. Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, tree nuts, peanuts, fish, shellfish or soya bean

DESSERTS

Christmas Pudding - served with a Brandy Sauce, and Rum and Raisin Ice Cream (GFOR, VGOR)

Classic British Sherry Trifle - Layers of Winter Berries, Strawberry and Sherry Jelly, Vanilla Sponge, Boozy Custard topped with Whipped Double Cream

Caramelised Apple Tarte Tatin - served with a Vegan Honeycomb Ice Cream and a Calvados Syrup (VG)

Dark Chocolate and Baileys Cheesecake - with an Espresso Cream, garnished with Fresh Mint and Redcurrants

CHEESEBOARD

Selection of British Cheeses, Crackers, Chutney, Grapes, Celery, Apples and Real Butter (Available to Take Home)

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Adults 4 Courses **- £99.95**

Child 4 Courses Ages 10 – 16 - **£47.95**

Under 10's - **£19.95**

T&C's:

- **To secure ANY Christmas Bookings we will require a *£20.00 non-refundable deposit*, Per Person within *7 Days* of booking.**
- **Remaining Balance and Pre Order due by *15th December***
- **Any cancellation within *48 Hours* of booking is non-transferable and will be charged in *FULL*.**
- ***Arrival* time and *Eating* time required when making the booking.**
- **On the day of the booking, we are unable to take Individual Payments (Unless pre-authorised)**
- **ALL *Allergies* MUST be added to the separate *ALLERGEN form* (ASK STAFF FOR FORM)**

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