Christmas Fayre Menu

STARTERS

Winter Vegetable Soup - Garlic and Thyme Croutons served with Baked Mini Tin Loaf and Real Butter (V, GFOR)

Duck Liver Pate - with Cranberry and Port Homemade Chutney, Fresh Baked Roll and Crispy Salad Garnish (GFOR)

Coronation Cauliflower Salad - Bound in Vegan Mayonnaise with House Blended Curry Spices, Tea-Soaked Raisins, Coconut and Coriander, served on Baby Gem Lettuce and Rocket Salad (V, GF)

Atlantic Prawn and Shrimp Salad Cocktail - with Sun Blush Tomato Mary Rose Sauce, dressed Cos Lettuce and Local Bread and Butter (GFOR)

MAINS

All Served with Seasonal Vegetables and Roast Potatoes

Turkey Breast - Herb Roasted with White Wine and Served with Butchers Pigs in Blankets, Traditional Sage and Onion Stuffing and Rich Meaty Gravy (GFOR)

Wild Mushroom and Chestnut Wellington - with Cranberry, Sweet Potato and Sage Filling with Roasted Parsnip Gravy (V, VG)

Shropshire Shin of Beef - Braised in Local Beer, served with a Shrewsbury Sauce, a Rich Wine, Red Currant and Mustard Tangy Flavours

Oven Baked Scottish Salmon Fillet - with a Pomegranate and Tarragon Butter Sauce, topped with Dressed Pea Shoots (GF)

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 Custard and Mulled Wine-Soaked Berries (GFOR, VGOR)

Iced Lemon Curd Meringue Parfait - served with a Zesty Citrus Cream (GFOR)

Red Wine Poached Pear - in Cinnamon, Star Anise and Clove, Sweetened Syrup, served with a Ginger Custard (GF, VG)

Chefs Selected Choice of Ice Cream - 3 Scoops of Cheshire Farm Ice Creams, topped with Rossini Curl Wafer (GFOR, VGOR)

****

Sunday – Wednesday

2 Course **£26.50**/ 3 Course **£31.50**

***

Thursday - Saturday

2 Courses **£31.50** / 3 Course **£36.50**

T&C's:

- **To secure ANY Christmas Bookings we will require a *£10.00 non-refundable deposit*, Per Person within *7 Days* of booking.**
- **Remaining Balance Due *TWO* weeks before booking, along with *FULL* Pre Order.**
- **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. Food will be served at selected Eating Time**
- **On the day of the booking, we are unable to take Individual Payments (Unless pre-authorised)**
- **A 10% Service Charge will be added to tables of 10+**
- **ALL *Allergies* MUST be added to the separate *ALLERGEN form* (ASK STAFF FOR FORM)**

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