Festive EVENING MENU

SATURDAY 13TH DECEMBER

Enjoy a complimentary mulled wine on arrival.

Starters

MILDLY SPICED PARSNIP SOUP
WITH CRUSTY CIABATTA
VG/V/GFA

CREAMY SAUTÉED GARLIC MUSHROOMS
WITH TOASTED SOURDOUGH & ROCKET
V/GFA

HADDOCK & LEEK TART
WITH HORSERADISH CREME FRAICHE & DRESSED SALAD
V/GFA

Mains

ROAST STAFFORDSHIRE TURKEY
WITH HOMEMADE STUFFING, TURKEY ROASTING GRAVY & PIG IN BLANKET
GFA

POACHED SALMON
WITH A CREAMY DILL & MUSTARD SAUCE
GFA

SLOW BRAISED STAFFORDSHIRE BEEF
WITH BABY ONIONS, SMOKED BACON &
CHESTNUT MUSHROOMS, IN A RED WINE JUS
GFA

HOMEMADE CHICKEN, HAM, CRANBERRY & LEEK PIE
A TRADITIONAL PIE WITH CHICKEN, HAM, BUTTERY LEEKS
& DRIED CRANBERRIES IN A RICH, CREAMY SAUCE.
SERVED WITH CHICKEN GRAVY.

HOMEMADE VEGETARIAN WELLINGTON
A FESTIVE COMBINATION OF ROOT VEGETABLES,
NUTS & LENTILS WITH A MUSHROOM DUXELLES AND
WRAPPED IN FLAKY PASTRY WITH VEGETARIAN GRAVY
VG/V (Contains nuts)

All mains served with roast potatoes, a honey roasted carrot & parsnip, braised red cabbage & Brussel sprouts.

Desserts

CHOOSE FROM A DELICIOUS RANGE OF HOMEMADE FESTIVE DESSERTS, INCLUDING OUR FAMOUS LEMON MERINGUE PIE, CHRISTMAS CRUMBLE, CLEMENTINE & GINGER TREACLE TART, TERRY'S CHOCOLATE ORANGE CHEESECAKE & MORE!

Also

INCLUDES TEA OR FILTER COFFEE, AFTER DINNER MINTS & OF COURSE AN ENVIRONMENTALLY FRIENDLY, CHARITY CHRISTMAS CRACKER!

TWO COURSES £35.95 THREE COURSES £39.95