Christmas Day

STARTERS

Chunky Festive Vegetable Soup
Cheddar cheese croutons (GF)

Black Pepper Venison Carpaccio
Walnuts & balsamic (GF/DF)

Smoked Salmon & Garlic Cream Cheese Roulade
Pickled greens (GF/DF without cheese)

Baked Camembert
Rosemary & olive oil (GF bread available)

Lemon Sorbet
(GF / DF)

MAIN COURSE

Roasted Shropshire Turkey Breast
Pigs in blankets & stuffing (GF/DF *)

Roasted Shropshire Sirloin of Beef
Yorkshire pudding & roasted shallots (GF/DF *)

Mushroom & Spinach Filo Wellington
Vegetable gravy (VE/DF)

Baked Cod Loin
Crayfish, ginger & spring onion veloute (GF/DF without sauce)

All mains are served with roast potatoes, mash, red cabbage and roasted vegetables.

DESSERTS

Christmas Pudding
Brandy sauce, cranberry & orange compote (can be DF)

Dark Chocolate & Orange Sable Tart
Baileys creme anglaise

Festive Cheeseboard for one
(GF)

Boozy Christmas Trifle
Sherry & drambuie

ADULTS £89.95
UNDER 10'S £45.00