



## **Christmas at The Croft**

### **Spiced Roast Parsnip Soup**

With parsnip crisps, Thyme crème fraiche and homemade bread

### **Beetroot Cured Salmon Gradvalax**

Served with celeriac remoulade, rocket and fresh lemon

### **Grilled Goats Cheese with Cranberry Dressing**

With candied Pecan nuts

### **Duck Liver Pâté with Apple and Walnut Chutney**

With warm toast and dressed salad leaves

### **Intermediate**

### **King Prawn, Pomegranate and Watermelon Salad**

### **Lemon and Raspberry Sorbet with Pineapple and Mint Salsa**

### **Main Course**

### **Traditional Shropshire Turkey**

with pigs in blankets, chestnut stuffing and roast gravy.

### **Sea Bass Fillet with Crab Bon Bon**

With watercress and Champagne Sauce

### **Prime Fillet of Beef Medallions (served pink)**

with dauphinoise potatoes, grilled tomato and whiskey cream sauce

### **Butternut Squash, Spinach, Cranberry and Roquefort Wellington**

Served with roasted cherry tomatoes.

### **Desserts**

### **Meringue Swan**

With toasted coconut, Chantilly cream and mixed berries

### **Traditional Christmas Pudding**

Served with Brandy sauce and berries soaked in dark rum

### **Iced Cappuccino Parfait**

With Dark chocolate sauce and pistachio crumb

### **Banoffee Cheesecake**

With caramel sauce and fudge pieces

### **Afters**

### **Freshly Filtered Coffee**

Served with warm mince pies and chocolates

**£79.00** per head      (£39.00 per child)

Includes Luxury Christmas cracker