

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



King Prawn, Pomegranate and Watermelon Salad

Lemon and Raspberry Sorbet with Pineapple and Mint Salsa



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 Rossini wrapped in Parma Ham (served Medium) with field mushroom stuffed with Pate & whiskey cream sauce

Butternut Squash, Spinach, Cranberry and Roquefort Wellington served with roasted cherry tomatoes.



Meringue Swan With toasted coconut, Chantilly cream and mixed berries

Traditional Christmas Pudding Served with Brandy sauce and berries soaked in dark rum

Cappuccino Crème Brulée With home made shortbread

Chocolate & Orange Cheesecake Made with Terrys chocolate orange



Freshly Filtered Coffee Served with warm mince pies and chocolates

£82.50 per head

Includes Luxury Christmas cracker