

Christmas at The Croft



Trio of Haggis bon bons served with white onion and Whisky gravy

Roasted Beetroot and baked Goats Cheese salad, served with candied walnuts and balsamic reduction

King Prawn and Oak Smoked Salmon Terrine served with crispy capers, fresh lemon and crostini

Duck Liver Pâté with real ale and apple Chutney with warm toasted brioche and dressed salad leaves

Cantaloupe Melon and Parma ham skewer served with port syrup



Taster of spiced Parsnip Soup, with Vegetable crisps and warm miniature cheese scone

Lemon and Raspberry Sorbet with Pineapple and Mint Salsa



Traditional Shropshire Turkey with pigs in blankets, chestnut stuffing, duck fat roasted potatoes, wholegrain mustard and honey glazed roast parsnip and gravy.

Duo of Beef, mini Cottage Pie with Fillet of Beef Medallions served with savoy cabbage and bacon, rosti potato and red wine gravy

Pan Roasted Cod Loin wrapped in Serrano ham with French style peas with ham hock, sauteed potatoes and Champagne sauce

Half Honey Roast Duck served with traditional orange sauce, bubble and squeak potato cake and savoy cabbage with bacon

Roasted Aubergine stuffed with roasted cherry tomatoes, peppers, red onion and Provençal sauce. Topped with crumbled goats cheese and basil pesto



Harvey's Sherry Trifle made with fresh cream and Vanilla custard

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

Lemon Meringue Roulade with fresh raspberries and made with fresh cream

Black Forest Cheesecake made with Kirsch soaked cherries

Brandy Snap Basket filled with selection of ice cream and berries



Freshly Filtered Coffee Served with warm mince pies and chocolates

£110
per head