



FESTIVE MENU

2026

Served from 24th November to 31st December

NIBBLES

Mixed Olives (V)
£5

Pigs in Blankets with
honey mustard glaze (7)
£6.50

Barbeque Belly Bites
with crispy onions
£5.95

STARTERS

Gressingham Duck Spring Roll made with spring onion and bean sprouts with a sticky Hoi Sin dipping sauce
Traditional Prawn cocktail served with shredded iceberg lettuce and Marie Rose dressing **GF**
Honey Roasted Parsnip and Ham Hock Soup **GF**
Duck Liver Pate served with red onion marmalade and toast **GF**
Sautéed Button Mushrooms in white wine, garlic and cream sauce, with Shropshire Blue gratin (V) **GF**

MAINS

Roast Rump of Beef with red wine gravy, Yorkshire Pudding with wholegrain mustard mash **GF**
Fillet of Scottish Salmon & Tiger Prawns with watercress and lemon Hollandaise sauce **GF**
Shropshire Turkey with Cranberry Glaze served with red wine gravy, traditional stuffing and pigs in blankets **GF**
Succulent Belly Pork with Sage & Onion mashed potato, Thyme salt crackling and red wine gravy **GF**
Butternut Squash & Goats Cheese Risotto topped with vegetable crisps (V) **GF**
Garlic Mushroom and Stilton Pie in Shortcrust pastry with mashed potato (V)

All served with roasted potatoes and fresh market vegetables

DESSERTS

Traditional Christmas Pudding served with Brandy sauce **GF**
Lemon and Raspberry Posset served with and shortbread biscuits **GF**
Banoffee Pie made with fresh cream
Dark Chocolate & Cherry Cheesecake with kirsch marinated cherries
Vanilla Panna Cotta with gingerbread crumb **GF**

2 COURSES £30 | 3 COURSES £35

T: 01939 210370

GF - can be adapted to gluten free

£10 per head deposit required at point of booking, please see house rules on order form for more details.
If you have a food allergy, intolerance or sensitivity, please inform us prior to your arrival