



Festive Menu

Starter

- Sautéed Button Mushrooms** - in white wine, garlic and cream sauce, with Shropshire Blue gratin
Fan of Honeydew & Cantaloupe Melon - with mixed berry compote and Port syrup
Chicken Liver Pâté with Apple & Walnut Chutney - with warm toast and dressed salad
Spiced Parsnip and Ham Hock Soup - topped with herb croutons and homemade bread.

Main Course

- Braised Beef with Red Wine gravy, Yorkshire Pudding** - with wholegrain mustard mash
Fillet of Scottish Salmon & Tiger Prawns - with watercress and lemon Hollandaise sauce
Shropshire Turkey with Cranberry Glaze - served with red wine gravy, traditional stuffing and pigs in blankets
Succulent Belly Pork - with Sage & Onion mashed potato, Thyme salt crackling and red wine gravy
Butternut Squash & Goats Cheese Risotto - topped with vegetable crisps and pea shoots

All main courses are served with roast potatoes and fresh market vegetables.

Homemade Desserts

- Traditional Christmas Pudding** - served with boozy Rum sauce and mixed berries
St Clements Posset - served with candied orange peel and shortbread biscuits
White Chocolate Mousse - garnished with pistachio crumb
Dark Chocolate & Cherry Cheesecake - with kirsch marinated cherries
Vanilla Panna Cotta - with gingerbread crumb

2 course £19.95 per head

3 course £23.95 per head

Price includes Luxury Christmas Cracker

T: 01939 210370

Further vegetarian dishes available on request

Food Allergies and Intolerances

Before you order your food and drinks please speak to our staff if want to know about our ingredients