

# Festive Menu at The Croft

*Served from 26th November*



Sautéed Button Mushrooms in white wine, garlic and cream sauce, with Shropshire Blue gratin

Honeydew & Cantaloupe Melon with mixed berry compote and Port syrup

Chicken Liver Pâté with real ale and apple chutney, warm toast and dressed salad

Spiced Parsnip and Ham Hock Soup topped with herb croutons and homemade bread.



Roast Sirloin of 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



Traditional Christmas Pudding served with Rum sauce

St Clements Posset served with candied orange peel and shortbread biscuits

Lemon Tart served with raspberries

Dark Chocolate & Cherry Cheesecake with kirsch marinated cherries

Vanilla Panna Cotta with gingerbread crumb

*2 course £25*

*3 course £29*

*Price includes Christmas Cracker*

**T: 01939 210370**

*£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*