

Festive Menu at The Croft

Served from 25th November



Sautéed Button Mushrooms with garlic and cream sauce, Shropshire Blue gratin and bacon crumb **DF GF**

Cantaloupe Melon with mixed berry compote and Port syrup **DF GF**

Warm Goats Cheese and Roasted Beetroot Salad with balsamic glaze **GF**

Chicken Liver Pâté with red onion chutney and brioche toast **GF**

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



Roast Sirloin of Beef with red wine gravy, Yorkshire Pudding with wholegrain mustard mash **DF GF**

Fillet of Scottish Salmon & Tiger Prawns with parsley sauce **GF**

Shropshire Turkey with Cranberry Glaze served with red wine gravy, traditional stuffing and pigs in blankets **DF GF**

Succulent Belly Pork with Sage & Onion mashed potato, Thyme salt crackling and red wine gravy **DF GF**

Butternut Squash & Goats Cheese Risotto topped with vegetable crisps **GF**

Chestnut Mushroom Stroganoff served with basmati rice **DF GF**



Traditional Christmas Pudding served with Brandy sauce **DF GF**

St Clements Posset served with candied orange peel and shortbread biscuits **GF**

Lemon Tart served with raspberries

Dark Chocolate & Cherry Cheesecake with kirsch marinated cherries

Vanilla Panna Cotta with gingerbread crumb **GF**

Raspberry and White Chocolate Meringue Roulade made with fresh cream **GF**

2 course £28.50

3 course £32.50

Price includes Christmas Cracker

T: 01939 210370

DF - available as dairy free on request

GF - available as gluten free on request

£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