



CHRISTMAS EXPERIENCE 2024

Homemade sun-dried tomato, goats cheese and basil savoury tart, served with a pecan and apple salad garnish. v

Winter spiced carrot and butternut squash soup, served with garlic ciabatta bread. ^vveg

Smoked chicken, mascarpone and roast garlic terrine. Served with olive tapenade and ciabatta toast slices.

Wild mushrooms cooked in a Stilton and cream sauce, served hot on garlic ciabatta. v

Smoked salmon and prawn salad, served with homemade beetroot tartar.

Roast Turkey with all the traditional trimmings and home-made gravy.

Beef, chorizo and mushroom cobbler, topped with a Shropshire cheese scone.

Homemade Nut Roast with chestnuts and fresh cranberries, roast potatoes and Marsala gravy. v

Seafood Pie— prawns, smoked salmon and smoked haddock enrobed in a creamy cheese and chive velouté. Topped with creamed potato.

Chicken breast filled with tarragon and sweet chestnuts. Finished with a peppercorn and Chardonnay cream sauce.

The above main meals are all served with seasonal vegetables for your table

Baileys Crème Brulee with macarons.

Homemade almond Tiramisu, with Disarrano.

Ginger Sticky Toffee Pudding, served with vanilla ice-cream.

An individual serving of Christmas Pudding with brandy custard.

Cheese selection served with biscuits, tomato chutney and fresh apple. (add £2)

Add a glass of Port for £3.75

£29.50 for 2 courses, £37.50 for 3 courses, or 2 courses plus a large glass of house wine.

Includes service, but not tea or coffee, available from £2.75 each.

**** Please tell our waiting staff if you have any food allergies. Or need a specific diet. ****