



CHRISTMAS DAY MENU

FOUR COURSES £70PP

STARTERS

Jerusalem Artichoke & Parsnip Soup

Truffle & chestnut (VG)

Severn & Wye Smoked Salmon Plate

Capers, pickled red onion, crème fraiche, lemon, rye

Smoked Ham Hock

Leek & parsley roulade, spiced apple purée, crackling, pickled vegetables

Pickled Winter Radish

Candied hazelnut, baby pear, Cropwell Bishop blue (V)

MAINS

Roasted Native Turkey

Pigs in blankets, sage & shallot stuffing, fat roasted potatoes, sauté sprouts with chestnuts, glazed roasted root vegetables, real gravy

Roasted Cod Supreme

Brioche & soft herb crumb, mussel & clam New England chowder

Roasted Sirloin of Dry Aged Native Breed Beef

Yorkshire pudding, horseradish, fat roasted potatoes, sprouts with chestnuts, glazed roasted root vegetables, real gravy

Roasted Cauliflower & Caramelised Onion Tart

Cauliflower purée, almond crumb (VG)

DESSERTS

Christmas Pudding

Rum Anglaise, brandy butter

Rich Chocolate Profiteroles

Vanilla pastry cream filling, salted praline

Cinnamon Crème Brûlée

Clementine compote, gingerbread biscuit

Winter Cheeseboard for One

Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit jel

AFTER DINNER

Mince Pies, Teas & Coffees

We require 50% of your total food bill as deposit and full payment 4 weeks before Christmas Day.

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients