



CHRISTMAS DAY MENU

FIVE COURSES £80PP

FIRST COURSE

Prawn & Crayfish Cocktail or **Caramelised Onion Houmous, Crispbreads**

SECOND COURSE

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)

THIRD COURSE

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)

FOURTH COURSE

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

FIFTH COURSE

Teas, Coffees & Petit Fours
Rich chocolate truffles, macarons & mini mince pies

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