



Christmas Day



MENU

£80

STARTERS

Jerusalem Artichoke & Parsnip Soup

Truffle & chestnut dressing (VG)

Severn & Wye Smoked Salmon Plate

Capers, pickled red onion, crème fraiche, muslin 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

Warm Apple, Pear & Almond Slice

Rum & raisin ice cream

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

MINCE PIES, TEAS & COFFEES

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

An optional 10% service charge will be added to tables of 6 or more. 100% goes to the team.

Please advise us of any allergies or intolerances. (V) Vegetarian (VG) Vegan (GF) Non-Gluten containing ingredients