



Christmas Fayre Menu

STARTERS

Winter Vegetable Soup - with Herb Croutons and Basil Oil (v,gfod)

Duck Liver and Orange Pate - Served with House Chutney, Fresh Bread and Butter and Dressed Salad Leaf (gfod)

Pan Roasted Wild Mushrooms – with Lemon and Thyme, Served on Sourdough Toast and Topped with Vegan Smoked Cheese (vg,v,gf)

Smoked Salmon, Prawn, Dill and Lemongrass Terrine - Dressed Salad Leaf, Cucumber Crème Fraiche and Local Bread (gfod)

MAINS

Butter Roasted Turkey - Hand Rolled Pigs in Blankets, Chestnut and Herb Stuffing with a Rich Turkey Gravy (gfod)

Shropshire Beef Shin -Braised Low and Slow in Local Beer, Topped with Shropshire Blue Cheese and Sticky Beer and Beef Gravy (gfod)

Quorn Roast with Vegetarian Chipolata -Sage Stuffing, Vegan Gravy (gfod,v)

Hake - Oven Roasted on Fennel Slices, with Tarragon Butter and Crispy Leeks (gf)

gfod- gluten free on demand, gf- gluten free, vg-vegan, v-vegetarian, n-nuts. Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, tree nuts, peanuts, fish, shellfish or soya bean

DESSERTS

Christmas Pudding - with Brandy Sauce and Berry Compote (v, gfod)

Chocolate and Clementine Cheesecake - with a Zesty Orange Cream (v)

Lemon Tart - with a Cinnamon Sugar Glaze and Mulled Wine Coulis (v)

Selection of Seasonal Ice Creams -Topped with Chocolate Sauce and Baileys
Sauce (gfod)

Sunday – Wednesday

2 course **£22.95**/ 3 course **£27.95**

Thursday- Saturday

2 courses **£27.95** / 3 course **£32.95**

T&C's:

- To secure ANY Christmas Bookings we will require a **£10.00 non-refundable deposit, Per Person within 7 Days of booking.**
- Remaining Balance Due **TWO weeks before booking, along with FULL Pre Order.**
- Any cancellation within **48 Hours of booking is non-transferable and will be charged in FULL.**
- Arrival time and Eating time required when making the booking.
- On the day of the booking, we are unable to take Individual Payments (Unless pre-authorized)