



Festive Menu

(available from w/c Monday 25 Nov)

Lunch
2 courses £19
3 courses £25

Evening
3 courses £40

Children £17.50

Starters

Festive Pate, Chicken liver, Cointreau & Orange handmade pate with caramelised onion chutney, croutes

Gin cured salmon, gin & tonic gel, pickled cucumber and crostini

Brie and cranberry tartlet, rocket balsamic

Parsnip and apple soup, parsnip crisps, crème fraiche, chive oil, artisan bread

Mains

Staffordshire turkey wrapped in pancetta, cranberry & sage stuffing, pigs in blankets, roast new potatoes, red wine gravy

Salmon, buttered new potatoes, tenderstem broccoli, prosecco & dill sauce

Parrilla 10oz Ribeye Steak, confit tomato, portobello mushroom, triple cooked chips (+£4)

Caramelised onion, squash & spinach pithivier, red wine jus

All mains served with seasonal winter vegetables

Desserts

Christmas pudding, whipped orange rum, brandy custard

Chocolate covered profiteroles, salted caramel cream centre, vanilla ice cream, caramel sauce

Raspberry Bakewell tart, coulis, vanilla ice cream

Cheese board, onion chutney, celery, grapes, crackers