

Christmas Lunch Menu 2017

Starters

Leek & Potato Soup, roasted leeks (v)
bread roll

Camembert Bites (v)
cranberry relish, dressed leaves

Pork, Apple & Calvados Pate
chutney, toasted ciabatta fingers

Breaded Plaice Goujons
pea puree, tartare sauce

Honeydew Melon (v)
blackcurrant sorbet, prosecco syrup

Main Courses

Roast Shropshire Turkey Breast
cranberry stuffing, chipolata, gravy, roast potatoes

Game Caserole
pheasant, venison & partridge cheese scone

Pan Fried Cod
roast parsnips, herbed white wine lemon sauce, creamy mashed potatoes

Nut roast slice (v)
wilted spinach, bean and rice ragout

Crumb Pork Escalope
pear and cider jus, roast potatoes

Served with seasonal vegetables.

Desserts

Christmas Pudding
brandy sauce, cranberry compote

Meringue Berry Roulade
raspberry ripple ice cream

Warm Chocolate Fudge Yule Log
pouring cream

Chantilly Lemon & Lime Gateau
crème fraiche

Duo of cheese
biscuits, chutney & grapes

Followed by Coffee & Mints
£15.50 for 2 courses or £18.50 for 3 courses

