

CHRISTMAS DAY LUNCH MENU

ADULT 4 COURSES | £99.00



Amuse Bouche

Black Garlic and Roasted Red Pepper Arancini (VE)

Beef Tartare, sourdough crouton, capers, shallots, Dijon, avruga caviar

Crispy Prawns, citrus aioli, micro basil

Starters

Roasted Cauliflower and Parsnip Soup, toasted pumpkin seeds, smoked paprika oil (VE)

Thyme Infused Woodland Pigeon, blackberry glaze, pickled chestnuts

Smoked Wild Mushroom Carpaccio, truffle and hazelnut mousse, dressed micro salad (VE)

Cured Scottish Salmon Tartare, dill labneh, marbled cucumber consommé, baby radishes

Main Courses

Roast Sirloin of Staffordshire Beef and Yorkshire Pudding

pan roasted shallots, vichy carrots, honey roasted parsnips, tenderstem broccoli, rosemary and garlic roasted potatoes, red wine jus

Chicken Liver, Sherry and Thyme Stuffed Crown of Staffordshire Turkey

crispy pancetta, buttered sprouts, vichy carrots, honey roasted parsnips, rosemary and garlic roasted potatoes, wrapped chipolatas, gravy

Pan Fried Fillet of Wild Seabass

roasted fennel and red pepper Bouillabaisse, confit fingerling potatoes, zesty gremolata

Toasted Corn, White Wine Risotto

rosemary ash, crispy onions, corn puree and toasted pine nuts (VE)

Desserts

Traditional Christmas Pudding, Madagascar vanilla and brandy custard

Warm Triple Chocolate Brownie, Cointreau cream, marbled chocolate chards

Lemon and Blackberry Cheesecake, lemon sorbet, drunken blackberry compote (VE)

Cheese Plate, Shropshire blue, applewood smoked cheddar, wensleydale with cranberries, celery, grapes, chutney & crackers

A deposit of £50 per adult and £15 per child is required upon booking. Deposits are non-refundable.

Pre-orders are required by 1st December.

Full payment needs to be made by 1st December. All payments are non-refundable.

We cannot guarantee that any dishes are free from nut traces. This menu does not list all ingredients, so please ask a member of staff (before ordering) if you have any particular allergy or requirement. Fish and poultry dishes may contain bones. All weights are approximated while uncooked. All products and offers are subject to availability.

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CHILD 3 COURSES | £35.00



Starters

Fresh Fruit Kebabs (VE)

Garlic Bread with Melted Cheddar Cheese (V)

Macaroni Cheese Balls (V)

Main Courses

Roast Sirloin of Staffordshire Beef and Yorkshire Pudding

Vichy carrots, honey roasted parsnips, tenderstem broccoli, mashed potatoes, rich beef gravy

Roast Staffordshire Turkey

Crispy pancetta, vichy carrots, honey roasted parsnips, mashed potatoes, wrapped chipolatas, gravy

Creamy Tomato Penne (VE)

Penne Pasta with a creamy tomato and vegetable sauce

Desserts

Traditional Christmas Pudding

Warm Triple Chocolate Brownie

Mixed Ice Cream