

CHRISTMAS DAY LUNCH MENU

ADULT 5 COURSES | £110.00

To Begin

A Selection of Warm Artisan Breads & Butter for the table

Starters

Spiced, Roasted Carrot and Parsnip Soup

Chicken Liver & Brandy Parfait, blackberry & walnut salad, roasted fig dressing, melba toast

Smoked Portobello Mushroom (V)(VG*), pear & stilton mousse, herb focaccia crust

Beetroot Cured Gravalax and King Prawn Cocktail, chive creme fraiche, soda bread

Pulled, Roasted Partridge Salad, quince jelly, roasted baby apples, toasted pine nuts

Main Courses

Butter Basted Ballotine of Staffordshire Turkey (GF*)

centered with a cranberry and chestnut stuffing wrapped in prosciutto

Staffordshire Beef Wellington

garlic and thyme Yorkshire pudding and a rich bordelaise sauce

Pan Seared Stone Bass (GF*), roasted scallop, ocean greens, dill & lobster butter sauce

Beetroot en Croute (VG) (V), salted beetroot, spinach crepe, mushroom duxelle, wrapped in puff pastry, with a tarragon jus

Crispy Roast 1/2 Duck (GF*), orange sauce, carrot puree

All served with festive vegetables, garlic & herb roasted potatoes, creamed potatoes, orange & thyme sprouts, honey glazed parsnips, roasted carrots and braised red cabbage, pigs in blankets

Desserts

Homemade Plum Pudding (VG*)(V), brandy sauce

British Cheese Selection (GF*)(V), wafer biscuits, grapes, chutneys, celery and pickled apples

Chocolate Rocher Sphere (GF)(V), hazelnut mousse center, warm liquid chocolate, burnt orange segments

White Chocolate & Raspberry Mille-Feuille (VG*)(V), lemon sorbet, meringue dust

Slater's Classic Sherry Trifle (V), fresh berries

Coffee and Mince Pie

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

Full payment and Pre-orders are required 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.



CHRISTMAS DAY LUNCH MENU
CHILDREN 3-10 years
5 COURSES | £40.00
INCLUDING A CHRISTMAS GIFT



To Begin

A Selection of Warm Artisan Breads & Butter for the table

Starters

Garlic Bread (GF*)(VG*)(V), with melted Cheddar Cheese

Assiette of Fruits (V)(VG)(GF), raspberry coulis, orange sorbet

Roasted Tomato & Red Pepper Soup (GF*)(V)(VG*), with herb focaccia croutons

Main Courses

Butter Basted Ballotine of Staffordshire Turkey (GF*)
centered with a cranberry and chestnut stuffing wrapped in prosciutto

Roasted Staffordshire Sirloin of beef (GF*)
garlic and thyme Yorkshire pudding and a rich bordelaise sauce

Pasta Bolognese (GF*),
grated cheese and garlic bread

Cheese and Potato Pie (V)(VG*)(GF*)
served with gravy

Desserts

Homemade Plum Pudding (VG*)(V), ice cream

Mixed Ice Cream (VG*)(V)(GF*) with wafers and chocolate sauce

Warm, Triple Chocolate Brownie (GF*)(V), white chocolate sauce, vanilla ice cream, caramel dust

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Please advise us about any allergies or special dietary requirements

V Vegetarian **VG** Vegan **VG*** Vegan alternative available **GF** Gluten Free **GF*** Adaptable to gluten Free

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