



CHRISTMAS FAYRE DINNER MENU

2 COURSES | £25.00 3 COURSES | £30.00

Starters

Shropshire Blue and Broccoli Soup, crusty bread and butter
Confit Duck and Orange Terrine, sour cherry gel, sourdough toast
Chestnut and Spinach Stuffed Mushroom, lime and spinach sauce (V/VG)
Gin and Lemon Cured Atlantic Salmon, chive cream, sourdough toast

Main Courses

Stuffed Crown of Staffordshire Turkey, cranberry sauce and all the trimmings
Pressed Shin of Beef, wholegrain mustard mash, pearl onions and bacon, veal reduction
Teriyaki Glazed Fillet of Salmon, sesame pak choi, miso broth
Roasted Aubergine, tabbouleh, mint yogurt dressing

Desserts

Classic Christmas pudding, brandy sauce
Warm Chocolate Brownie, white chocolate sauce, vanilla ice cream
Lemon Tart, burnt Italian meringue
Cheese and Biscuits, red onion chutney, celery and grapes

Coffee and Mini Mince Pie

Served from 6pm - 9.30pm Monday-Saturday from 28th November - 30th December
£10.00 per person deposit and pre-order required for bookings of 10 people or more
Pre-order 14 days in advance of booking
All deposits are non-refundable or transferable