



CHRISTMAS DAY MENU

FOUR COURSES £70 PER PERSON

STARTERS

Jerusalem Artichoke & Parsnip Soup (VG) (GF)
Truffle & chestnut

Severn & Wye Smoked Salmon Plate (GFA)
Capers, pickled red onion, crème fraiche, lemon, rye

Smoked Ham Hock (GF)
Leek & parsley roulade, spiced apple purée, crackling, pickled vegetables

Pickled Winter Radish (V) (GFA)
Candied hazelnut, baby pear, Cropwell Bishop blue

MAINS

Roasted Native Turkey
Pigs in blankets, sage & shallot stuffing, fat roasted potatoes, sauté sprouts with chestnuts, glazed roasted root vegetables, real gravy

Roasted Cod Supreme (GFA)
Brioche & soft herb crumb, mussel & clam New England chowder

Roasted Sirloin of Dry Aged Native Breed Beef
Yorkshire pudding, horseradish, fat roasted potatoes, sprouts with chestnuts, glazed roasted root vegetables, real gravy

Roasted Cauliflower & Caramelised Onion Tart (VG)
Cauliflower purée, almond crumb

DESSERTS

Christmas Pudding (GFA)
Rum Anglaise, brandy butter

Rich Chocolate Profiteroles
Vanilla pastry cream filling, salted praline

Cinnamon Crème Brûlée
Clementine compote, gingerbread biscuit

Winter Cheeseboard for One (GFA)
Lancashire Bomb, Golden Cross goat's, wild garlic yarg & stilton, artisan crackers, fruit gel

Mango Baked Alaska (VG) (GFA)
Charred meringue, cranberry, lemon curd

AFTER DINNER

Mince Pies, Teas & Coffees

We require 50% of your total food bill as deposit and full payment 1 week before Christmas Day.

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients GFA - Can be made with no gluten containing ingredients upon request