



# Christmas

## MENU

### STARTER

Honey roasted parsnip soup (vga) (gf)

Brie & cranberry filo parcel, dressed rocket, balsamic glaze (vga)

Duck liver & foiegras pate with damson jelly, toasted brioche

Smoked salmon & crab mouse with melba toast & watercress salad (gfa)

### MAIN COURSE

Roasted local Shropshire turkey, chestnut & sausage meat stuffing, pigs in blankets. (gfa)

Roast sirloin of Angus beef, yorkshire pudding pigs in blankets. (gfa)

*All the above served with season family style vegetables consisting of duck fat potato's, roasted parsnips, carrot & swede mash, sauteed sprouts with pancetta, braised red cabbage & cauliflower cheese.*

Salmon en crouete prawn & white wine sauce, new potatoes & panache of green vegetable.

Nut roast, roast potatoes, roasted parsnips, carrot & swede mash, sauted sprouts, braised red cabbage & cauliflower cheese. (v) (vga)

### DESSERT

Christmas pudding with brandy sauce (vga)

Chocolate & hazelnut fondant with bailey & white chocolate ice cream

Limoncello panettone tiramisu

Spiced cinnamon & winter berry roulade (gfa)

### AFTER LUNCH

Mince Pie served with tea or coffee

