

FABULOUS FESTIVE FEASTING

(v) Leek & potato soup served with a warm cheddar cheese scone topped with toasted Welsh rarebit

(v) Warm stilton cheesecake on a walnut crust with pickled pears

Hot smoked salmon, gingerbread crust, beetroot & dill puree

Chicken liver & cognac parfait, toasted brioche, red onion marmalade

gf (v) Watermelon with soft herb cream cheese bon-bon, mint syrup

Traditional roast Shropshire turkey with chestnut stuffing & pigs in blankets served with roast potatoes, parsnip puree, spiced red cabbage fresh cranberry compote

gf Coq au vin with pancetta, red wine & mushrooms on spinach herb mash

gf Slow roast porchetta with juniper, fennel, garlic, baked apple & crispy sage

gf (v) Roast pumpkin & sage gnocchi with dolcelatte, chestnuts & spinach

gf Pan roast loin of cod on a mussel & chorizo ragout, spinach herb mash

Traditional plum pudding with Cointreau sauce & brandy butter

gf Orange blossom & pomegranate panacotta

Dundee cake, Snowdonian black bomber cheese & candied walnuts

Dark chocolate & orange tart, pouring cream

Poached pear served with a brandy snap & stem ginger ice cream

Lunch Main & pudding £22.50 or 3 courses £26.50
Dinner & private function room 3 courses £29.50

Our dishes can be adapted to suit a range of dietary requirements. Please let us know in advance and list clearly any changes on your pre order form



Name _____

Date _____

Time _____

Number of guests _____

Contact number _____

Deposit paid _____

Starter

Total

Leek & potato soup _____

Stilton cheesecake _____

Hot smoked salmon _____

Chicken liver & cognac parfait _____

Watermelon, cream cheese bon-bon _____

Main

Total

Traditional roast Shropshire turkey _____

Coq au vin _____

Slow roast porchetta _____

Pumpkin & sage gnocchi _____

Roast loin of cod _____

Pudding

Total

Traditional plum pudding _____

Orange blossom panacotta _____

Dundee cake _____

Dark chocolate tart _____

Poached pear _____

A £10 per head deposit is required at the time of reservation and to help us ensure we give you the best possible service please let us know what you would like to eat a least a week before your visit.