



Healthy, hearty, wholesome food lovingly prepared

Festive sit down 3 course menus

Starter –choose 2

Beef brisket bruschetta with Shropshire blue and piccalilli

Smoked trout pate on beetroot blini and watercress

Duck rillettes with sourdough toast and red onion marmalade

Vegetarian: Shropshire blue pate with red onion marmalade on beetroot blini

If wheat free – can do all of the above with wheat free option

Main – choose 2

Slow roasted pork belly in sage and cider with apple compote and roasted potatoes - wf Rolled

Turkey with apple, onion and sage stuffing with crushed potatoes and braised red cabbage

Herb crusted salmon with romesco sauce, braised fennel and potato rosti – wf

Vegetarian or vegan: Classic nut roast with roast potatoes and cranberry sauce

Served with roasted root vegetables

Dessert – choose one

Chocolate delice slice with lemon posset and almond crumb

Mulled wine poached pears, caramel sauce and granola  
*to include staff, cutlery and crockery*

When placing orders please inform us of any allergies and dietary requirements  
Wf - recipe does not contain gluten/wheat, however there may be traces of gluten present in our kitchens



