



CHRISTMAS FESTIVE EVENING SET MENU

Served Tuesday to Thursday Evening, along with the Full a La Carte Menu

2 Course - £19.95

Or

3 Course - £24.95

STARTERS

Breaded Brie Wedges, Cranberry Sauce, Winter Salad

Homemade Soup of the Day, Winter Vegetable, with Vegetable Crisp

Free Range Chicken Liver Parfait, Drunken Sultanas, Toasted Tin Loaf, Red Onion Jam

Devilled Whitebait, Homemade Tartar Sauce, Dressed Leaves & Lemon Wedge

Fresh Melon & Blue Cheese Salad, Cantaloupe Melon, Shropshire Blue Cheese, on Lambs Lettuce, Candied Walnuts & Blue Cheese Aioli

MAIN COURSES

Local Turkey Schnitzel, Creamy Mash, Garlic Sautéed Spinach, Crispy Bacon & Cranberry Sauce

Free Range Chicken Breast, on a fresh pasta Bacon & wild Mushroom Carbonara & Shaved Parmesan

Confit of Duck Leg, Creamy Mash, Braised Red Cabbage, Fine Green Beans & Red Wine Jus

Hake Chunk, Mash Potato, Wilted Spinach, & Parsley Sauce

Goats Cheese, portabella mushroom wellington, white onion cream cause creamy mash

DESSERTS

Christmas Pudding, Brandy Sauce & Panettone Ice Cream

Homemade Croissant & Cinnamon Spiced Bread & Butter Pudding, Complimented with Thick Custard

Black Forest Warm Chocolate Brownie, Vanilla Ice Cream

Trio of Ice Creams & Sorbets, Chefs Selection