

# Christmas Fayre 2016

Mon-Sat lunch £18.95 (3 course)

Mon-Thurs Eve £22.95

Fri & Sat Eve £25.95



## Starters

**Curried parsnip soup** served with parsnip crisps and warm bread & butter (V)

**Chicken liver parfait** with pineapple & chilli chutney & toasted farm house bread

**Walnut crusted goats cheese** with beetroot puree & confit baby apples (V)

**Duo of cured & smoked John Ross Salmon** with avocado puree, pickled radish & glazed lime

## Mains

**Butter roasted Shropshire turkey** with cranberry stuffing, pigs in blankets, roasted potatoes & gravy

**Sage crusted pork loin** with black pudding potato cake, honey roasted baby roots & red wine & thyme jus

**Stuffed Portobello mushrooms** with a creamy spinach & artichoke filling, herb & parmesan crust confit cherry tomatoes & aged balsamic (V)

**Pan fried fillet of salmon** with pesto mash potato, creamed leeks & peas, crispy bacon & pea shoot

## Desserts

**Traditional Christmas pudding** with confit cherries & brandy sauce

**Dark chocolate fondant** with chocolate fudge sauce & vanilla ice cream

**Iced winter berry Eton mess** with berry compote & crushed meringue

**Lemon cheesecake** with frosted raspberries & sweet bread crumb.



## Christmas Day 2016

£69.50

### To Start

**Roasted onion & thyme soup** with warm bread & butter (V)

**Pressed ham hock & pheasant terrine** with apple & date chutney & toasted farm house bread

**Goats cheese cheesecake** with red pepper relish & micro herb salad (V)

**Pancetta wrapped poached pear** with Wrekin blue cheese, caramelised pecan nut salad, apple compote & pomegranate dressing

**Smoked salmon & trout fishcake** with dill cream cheese & beetroot puree

### Mains

**Butter roasted Shropshire turkey** with apricot & sage stuffing, pigs in blankets, roast potatoes & gravy

**Herb crusted rack of lamb** with dauphinoise potatoes, spinach & redcurrant timbale, crispy leeks & minted jus

**21-day aged fillet steak medallions** with horseradish potato rosti, roasted baby vegetables, confit shallots & red wine sauce

**Pan fried fillet of seabass** with toasted spinach & pine nut gnocchi with pesto & aged balsamic

**Butternut squash & white onion tarte Tatin** with rocket & parmesan salad (v)

### Desserts

**Christmas pudding** with confit cherries & brandy sauce

**Warm chocolate brownie trifle** with Irish liquor Chantilly cream

**Cranberry & orange meringue pie** with Italian meringue & fruit coulis

**Lemon & lime posset** with candied lemon & cinnamon palmiers

**Cheese & biscuits** with fig & apple chutney



## **Boxing Day 2016**

£19.95 3 courses served 12-6

### **To Start**

**Roasted tomato & sweet chili soup** with warm bread & butter (V)

**Chicken liver & port parfait** with red onion marmalade & toasted farm house bread

**Potted Wrekin blue cheese** with sherry, green peppercorns, toast & a micro herb salad  
(V)

**Crayfish & crab cocktail** with Marie rose sauce, plum tomatoes & cucumber pea shoots

**Spiced lamb koftas** with pomegranate tzatziki

### **Mains**

**Roast striploin of beef** with Yorkshire pudding, roast potato & red wine gravy

**Roast leg of lamb** with roast potatoes & gravy

**Butter roasted Shropshire turkey** with cranberry stuffing, pigs in blankets, roast potatoes  
& gravy

**Pesto crusted hake fillet** with sautéed new potatoes, tender stem broccoli and a lemon &  
chive Beurre blanc

**Sweet potato gnocchi** with rocket & parmesan salad (V)

### **Desserts**

**Traditional Christmas pudding** with confit cherries & brandy sauce

**Sticky toffee pudding** with butterscotch sauce & vanilla ice cream

**Classic sherry trifle** with mixed berries & Chantilly cream

**Clementine posset** with winter berry compote & homemade shortbread

**Cheese & biscuits** with fig & apple chutney



## **New Year's Eve 2016**

£65 (including champagne at midnight)

### **To Start**

**Potato & watercress soup** served with crème fraiche & crusty & butter (V)

**Garlic & rosemary camembert** with red onion chutney & dipping breads

**Oven baked stuff Portobello mushroom** with creamy spinach, pine nut & cranberry filling with a glazed goats cheese & rocket salad (V)

**Pan seared scallop thermidor** with pesto crumb & micro herbs

**Confit duck leg** with Kalamata olive terrine, homemade chutney & country toast

### **Mains**

**Aged fillet steak** topped with sautéed wild mushrooms, sun blushed tomatoes, parmesan crust & pink peppercorn dauphinoise potatoes with buttered asparagus spears & red wine sauce

**Pan fried breasts of pheasant** with mushroom & caramelised baby onion risotto, wilted spinach & Dijon mustard sauce

**Oven baked lamb loin** with crushed minted jersey royals, braised red cabbage, baby carrots & a red currant sauce

**Parma ham wrapped monkfish tail** with parmentier potatoes, red pepper coulis, tender stem broccoli & a lobster bisque

**Broad bean, pea & asparagus pappardelle** with wild rocket & parmesan salad (V)

### **Desserts**

**Apple & rhubarb crumble** with vanilla crème anglaise

**Iced winter berry Eton mess** with berry compote & crushed meringue

**Dark chocolate & passion fruit Bavaois** with white chocolate straw & passion fruit coulis

**Tiramisu** with coffee bean ice cream

**Cheese & biscuits** with fig & apple chutney

