

# FESTIVE MENU

3 courses for £29.95

## STARTERS

**Honey roasted pumpkin soup (v)**

Crème fraîche & sage, lemon & pumpkin seed pesto

**Severn & Wye Valley smoked salmon**

Blini, lemon & chive crème fraîche, crispy capers, pea shoots

**Mushroom parfait (v)**

Truffle butter, red onion marmalade, toasted brioche

**Twice baked Croxton Manor cheese soufflé\* (v)**

Date, fig & green tea chutney, rocket

**Pork, pancetta & apple terrine**

Bramley apple butter, crostini

## MAINS

*All served with honey & thyme roasted parsnips & carrots, shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.*

**Roast breast of turkey\***

Cumberland & gingercake stuffing, pigs in blankets, duck fat roast potatoes, red wine gravy

**Roast fillet of sea trout**

Heritage potatoes, samphire and a tomato, crab & tarragon butter sauce

**Stilton, nut & brie roast with glazed puff pastry (v)**

Parsnip & vanilla purée, dauphinoise potatoes

**Braised blade of beef\***

Bubble & squeak, forestiere sauce, horseradish crème fraîche

**Slow roast belly of pork\***

Spiced apple pie, crackling, red wine jus, sage mash

*Please feel free to choose any other vegetarian dish from our main menu.*

## DESSERTS

**Traditional Christmas pudding (v)**

Jersey cream & Amaretti custard

**Dark chocolate tart (v)**

Salted maple caramel

**Passionfruit slice (v)**

Cranberry cream and a blackcurrant curd

**Cheeseboard (v)**

Browns truckle of Cheddar, Garstang blue, tomato & rhubarb chutney, biscuits, grapes

Available from Monday 14th November to Friday 30th December 2016  
excluding Christmas Day and Boxing Day