





FESTIVE MENU

3 COURSES FOR £34.95

JOIN US MONDAY TO WEDNESDAY 12PM TO 6PM FOR OUR EARLY WEEK PRICE: 2 COURSES £25.95 | 3 COURSES £29.95



STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

PRAWN COCKTAIL

Classic cocktail sauce, brioche croutons, buttered sourdough

DUCK LIVER PARFAIT

Date, fig & balsamic chutney, sourdough toast

SHALLOT TART TATIN (V)

Crumbled goat's cheese, pickled beech mushrooms, sage & onion pesto

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraiche, crostini

MAINS

All served with shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY

Clementine, tarragon & fig stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

SLOW ROAST BELLY OF PORK

Sage mash, spiced apple pie, crackling, red wine gravy

FILLET OF SALMON

Buttered mash, clams, samphire & Champagne thermidor sauce

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Roast potatoes, thyme roasted carrots and parsnips, onion gravy

BRAISED BLADE OF BEEF[^]

Bubble & squeak, forestiere sauce, horseradish cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

DARK CHOCOLATE TORTE (V)

Vanilla crème fraiche, hazelnut praline

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

PASSIONFRUIT MERINGUE PIE (V)

Torched meringue, blackcurrant curd

TO FINISH

SELECTION OF BRITISH CHEESE (V) (£5 SUPPLEMENT PP)

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery

