



Starters

Spiced tomato, basil & balsamic soup topped with garlic and herb croutons. *Ask for GF

Pheasant Roulade: local pheasant breast stuffed with black pudding and wrapped with streaky bacon on a pear & sage puree and chargrilled sprouts. *Ask for GF

Creamy goats cheese polenta with an oyster mushroom ragu, finished with parsnip crisps. (V) *Ask for vegan

Grilled king prawn & hot smoked salmon bruschetta with a dill cream cheese, cucumber & red onion salad finished with a poppy seed dressing *Ask for GF.



Mains

Traditional roast turkey served with Yorkshire pudding, herbed roast potatoes, creamy mash, chargrilled carrot, sprouts, red cabbage, pigs in blankets and stuffing, finished with a rich turkey gravy. *Ask for GF *Vegetarian option served with a Chestnut Mushroom & Cranberry loaf *ask for GF and vegan

Vegetable crumble: roast root vegetables in an applewood cheese & cream sauce topped with an oat & nut crumble and baked with a side of buttered sprouts. (v) *ask for GF and vegan

Local confit pheasant leg with a Shropshire blue cheese croquette, parsnip puree and crispy kale with a sloe gin jus (GF)

Salmon, broccoli & cream cheese filo tart on a spinach puree accompanied by a hollandaise sauce with butter & chive new potatoes and sprouts. *Ask for GF



Dessert

Traditional Christmas pudding served with a brandy sauce *ask for GF.

Selection of Yorkshire cheeses with biscuits, chutney, celery, and grapes *ask for GF.

Chocolate orange & Cointreau cheesecake with honeycomb & chocolate orange sauce

Cinnamon Spiced Apple Tartlet topped with brandy cream



All our dishes are cooked to order, if you have any dietary and or allergy requirements then please let us know when ordering.

Our kitchen cannot be fully nut free as we have nuts included on our menu

Meat & fish may contain bones and are all sourced using local suppliers.



2 COURSES £28.95

3 COURSES £34.95

***Served from 27th November to 30th December 2022
excluding Christmas Day and Boxing Day.***

**WE ASK FOR A £10 DEPOSIT PER PERSON AT THE TIME OF BOOKING AND
REQUIRE ALL FOOD ORDERS 5 DAYS PRIOR TO YOUR RESERVATION**