Christmas Fayre

Two courses **£29.00** | Three courses **£35.00**

STARTERS

Roasted sweet potato, carrot and coconut soup with toasted sourdough.

Prawn and crayfish cocktail with seafood sauce & granary bread.

Breaded Brie with mixed leaf & cranberry compote.

Duck Bon bons with hoisin dressing, mixed leaves & pickled cucumber.

Ham hock terrine, toasted ciabatta & spiced plum chutney.

MAINS

Staffordshire Turkey Ballotine, rolled in smoked bacon and filled with a cranberry stuffing with garlic roast potatoes, creamed mash potatoes, honey roasted parsnips and carrots, brussel sprouts, yorkshire pudding and gravy.

Slow roasted brisket of beef with garlic roast potatoes, Creamed mash potatoes, honey roasted parsnips and carrots, brussel sprouts, yorkshire pudding and gravy.

Venison pie with creamed mash potatoes honey roasted parsnips and carrots, brussel sprouts, red wine gravy.

Pan seared salmon topped with crayfish, served with dauphinoise potatoes, buttered savoy cabbage and baby carrots, lemon and garlic sauce.

Pea & Mint Tortellini with red onions, sun-dried tomatoes, roasted tomato and red pepper sauce and grilled garlic ciabatta.

DESSERTS

Traditional Christmas pudding with rum & raisin ice cream.

Baileys crème brûlée with shortbread biscuits.

Mint chocolate after dinner cheesecake with vanilla pod ice cream.

Apple and cinnamon sponge pudding with custard.

Chocolate & orange tart with Vanilla pod ice cream.