



Three Course Christmas Menu

Please pre-select one dish from each course for your event:

Starters

Warm stuffed free range chicken terrine, baby leaf salad and creamed Madeira jus

Winter vegetable soup and herb dumplings

Poached pear and walnut salad with Shropshire Blue cheese dressing

Mains

Traditional roast turkey, chestnut and cranberry stuffing, local pork sausages wrapped in dry cured bacon, roast potatoes, honey glazed parsnips and carrots, buttered sprouts and crisp bacon, steamed green vegetable selection.

Roast joint of your choice with roast potatoes, honey roast parsnips and carrots, steamed seasonal vegetables

Desserts

Individual Christmas pudding with brandy cream

Warm mince pies with vanilla ice cream

Cheese plate: mature cheddar, stilton and Cornish brie, grape chutney and biscuits

Coffee and tea

