

# SAMPLE CHRISTMAS DISHES

## STARTERS

Wild mushroom and tarragon soup, truffle gnocchi v.

Roasted pumpkin, heritage carrot, pepper quinoa salad, shallot and thyme dressing ve.

Chapel and Swan oak smoked salmon, Newlyn crab, lime and fennel

Ham hock, parsley terrine with chorizo, quince relish, sourdough Melba toast

## MAINS

Roast free range Staffordshire turkey with sage and apricot pigs in blankets,  
roast potatoes

Salt baked celeriac, roasted leek and sweet potato Wellington, tamarind tomato sauce ve.

Grilled 240g ribeye steak from Royal Warrant butcher Donald Russell,  
chips, whisky and mushroom sauce, watercress

Roasted sea bass, prawn thermidor sauce, Parmesan potato

*All mains served with seasonal vegetables and potatoes*

## DESSERTS

Christmas pudding with almond brandy and orange butter,  
mulled cranberries and cream

Flourless Bramley apple and blackberry nut crumble ve.

Cheese plate

Stilton, Brie, roasted grapes, chutney and biscuits

**V. VEGETARIAN VE. VEGAN**

Please ask a member of the team should you require any allergen information on any of our dishes. We offer a vegan option with each course and a gluten free alternative is available for dessert. For parties of 6 people or more your dishes must pre-ordered. A £10 per person deposit will be required to confirm your booking.

All prices include VAT. A discretionary service charge of 10% will be added to your bill.