



Christmas Day Lunch Menu

Adult Menu

AMUSE BOUCHE

Cauliflower Velouté, Shaved Black Truffle, Gruyere Cheese Straw

V, D, G, E, S

PRE-STARTERS

Orange & Cinnamon Duck Filo Roll, Cranberry & Orange Gel, Micro Herb Salad

S, G, E, D

Fig & Pepered Goats Cheese Baskets, Honey & Balsamic Dressing

V, D, S, G, E

STARTERS

Smoked Salmon Tartare, Lemon & Capers, Sourdough Crisps

F, L, D, G

Ham Hock Rillettes, Pistachio Salt Crumb, Spiced Cranberry Gel, Toasted Brioche

G, D, E, S, N

Slow Roasted Shallot & Blue Cheese Tartlet, Dressed Mixed Leaf Salad

V, D, E, G, S

SORBET

Pink Melon Lollies with Poppy Candy

V

MAINS

Roast Crown of Staffordshire Turkey, Apricot & Cranberry Stuffing, Pigs in Blankets, Shredded Sprouts with Roast Chestnuts, Roast Potatoes, Seasonal Vegetables and Turkey Gravy

D, G, S, N

Beetroot & Butternut Squash Wellington, Crispy Kale, Roast Potatoes, French Beans and a Blue Cheese Sauce

V, G, D, E, S

Porchetta Stuffed with Sage & Wild mushrooms, Sweet Potato Mash, Shredded Sprouts with Roast Chestnuts, Seasonal Vegetables, Pork Jus

D, G, N, S

Citrus & Herb Crusted Supreme of Hake, Lemon & Caper Crushed New Potatoes, Seasonal Vegetables, Garlic & Lemon Cream Sauce

F, D, G, S

DESSERTS

Christmas Pudding Cheesecake, Glazed Clementine's, Brandy Clotted Cream

G, S, E, D, N

Cranberry & Orange Meringue Pie, Ginger Biscuit Crumb, Raspberry Sorbet

V, E, D, G, S

Baileys Tiramisu, Chocolate Shortbread, Chocolate & Baileys Sauce

V, D, E, G, S

CHEESE

Staffs Organic Cheddar, Wensleydale & Cranberry, Colston & Bassett Stilton, Artisan Crackers, Celery, Grapes, Homemade Red Onion Marmalade

V, D, G, S

Key: V=vegetarian, C=celery, N=nuts, SD=sodium dioxide, G=gluten, E=eggs, F=fish, CR=crustacean, SOY=soya, S=sulphates, D=dairy, M=mustard, L=lupin

vegan options available on request