

Christmas Sunday Lunch Menu

Homemade winter vegetable soup with garlic croutons

Wild mushrooms in a garlic and stilton sauce served on toasted ciabatta

Smoked salmon cornets filled with atlantic prawns and marie rose sauce

*Homemade duck and Cointreau pate
served with apple cider and brandy chutney*

Homemade brie wedges with festive red onion chutney

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Roast Staffordshire turkey with sage and onion stuffing and pig in blanket

Roast Staffordshire beef with Yorkshire pudding

Roast leg of pork with sage and onion stuffing and chipolata sausage

*Stuffed chicken breast with leeks and stilton
wrapped in bacon served with a red wine jus*

*Salmon fillet with a black pepper and lemon crust
served with hollandaise sauce*

*Mediterranean roasted vegetable and feta cheese filo parcels
on a balsamic reduction*

Spinach and ricotta cannelloni

*Braised lamb shank
in a port and mushroom sauce
(£3 supplement)*

*Roasted pheasant with sage, onion and chestnut stuffing, wrapped in bacon and served with a
redcurrant and rosemary sauce
(£3 supplement)*

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Christmas pudding served with brandy sauce

Raspberry and shortbread panacotta

Salted caramel cheesecake

Alabama chocolate fudge cake

Key lime pie

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Coffee and mints

£19.95 2 courses/£23.95 3 courses

Served in our upstairs restaurant and in the farmhouse

