

# Christmas Day Lunch. 2011

## **Creamed Potato & Leek Soup**

Deep fried Leek v.c.

## **Glazed Staffordshire Bosworth Ash Goats Cheese**

*Goats Cheese Mousse, Beetroot & Toasted Pine nuts c v*

## **Terrine of Chicken, Rabbit & Pigeon**

*Fig & Cherry Chutney. c.*

## **Smoked Mackerel Pate**

Apple & Mustard seed Relish, Melba Toast.

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## **Homemade Sorbet with Moscato**

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## **Traditional Staffordshire Roast Turkey**

*sausage and bacon roll, sage and onion stuffing and bread sauce.*

## **Locally Reared Roast Sirloin of Beef**

*Yorkshire pudding, roasted potatoes and roasted parsnips.*

## **Local Reared Beef Fillet, Beef Confit,,**

*Creamed Spinach , Roasted Garlic, Wild Mushrooms Gratin & Red Wine & Shallot Sauce. c*

## **Grilled Lemon Sole**

*Curly Kale, Fondant Potato, Carrot & Celeriac Puree, Chive Noilly Prat Sauce. c.*

## **Roasted Vegetable & Goats Cheese Tarte Ta Tin v**

**All the above dishes are served with a selection of fresh mixed seasonal vegetables and potatoes.**

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## **Christmas pudding**

with a creamy rich brandy sauce.

## **Trio of Christmas**

*Mini Sherry Trifle, Mini Chocolate Yule Log & Christmas Snowball Shot*

## **Poached Pears & Figs in Mulled Wine**

*Served with a Honey Ice Cream*

## **Dark Chocolate Mocha Tart**

*Earl Gray Marinated Prunes, Milk Sorbet*

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## **Selection of Regional Cheeses.**

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**Coffee with a selection of Christmas goodies.**

**£79 Adults.**

**£45 Children.**

V = Suitable for vegetarians    vg = suitable for vegans    c= Can be Modified for celiacs  
Gluten free Gravy & Vegetarian Gravy available on request.