

FESTIVE MENU

3 courses for £29.95

STARTERS

Honey roasted pumpkin soup (v)

Crème fraîche & sage, lemon & pumpkin seed pesto

Severn & Wye Valley smoked salmon

Blini, lemon & chive crème fraîche, crispy capers, pea shoots

Mushroom parfait (v)

Truffle butter, red onion marmalade, toasted brioche

Twice baked Croxton Manor cheese soufflé* (v)

Date, fig & green tea chutney, rocket

Pork, pancetta & apple terrine

Bramley apple butter, crostini

MAINS

All served with honey & thyme roasted parsnips & carrots, shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

Roast breast of turkey*

Cumberland & gingercake stuffing, pigs in blankets, duck fat roast potatoes, red wine gravy

Stilton, nut & brie roast with glazed puff pastry (v)

Parsnip & vanilla purée, dauphinoise potatoes

Roast fillet of sea trout

Heritage potatoes, samphire and a tomato, crab & tarragon butter sauce

Braised blade of beef*

Bubble & squeak, forestiere sauce, horseradish crème fraîche

Slow roast belly of pork*

Spiced apple pie, crackling, red wine jus, sage mash

Please feel free to choose any other vegetarian dish from our main menu.

DESSERTS

Traditional Christmas pudding (v)

Jersey cream & Amaretti custard

Passionfruit slice (v)

Cranberry cream and a blackcurrant curd

Dark chocolate tart (v)

Salted maple caramel

Cheeseboard (v)

Browns truckle of Cheddar, Garstang blue, tomato & rhubarb chutney, biscuits, grapes

Available from Monday 14th November to Friday 30th December 2016
excluding Christmas Day and Boxing Day