

THE BIG DAY!

On arrival:

Fizz & canapés

To start:

Roast tomato & beetroot soup with croutons.

Duck liver pate, fig & apricot chutney.

Crayfish, smoked salmon & avocado salad, paprika Marie Rose.

Sweet melon & Parma ham, grilled figs.

Grilled goat's cheese crostinis, roast peppers, red onion & tomato salad, pesto.

To follow:

Traditional roast turkey, roast gammon, bacon rolls, stuffing & cranberry sauce.

Whole pan-fried lemon sole, brown butter, capers & lemon.

Lamb cutlets & dauphinoise, minted gravy.

Courgette & brie tart tatin, balsamic glazed cherry tomatoes.

Gressingham duck breast, chestnuts & fine port jus.

Desserts:

Staffordshire Cheddar & Warwickshire Blue, grapes, homemade chutney & water biscuits.

Traditional homemade Christmas pudding & brandy sauce.

White & dark chocolate mousse.

Festive crème brûlée, mixed berry compote & shortbread.

Fruit salad & brandy snap with clotted cream.

To finish:

Coffee & speciality teas.

£50.00 for adults

£25.00 for children (under 12)

Deposit required when booking. Dietary requirements can be catered for - please ask in advance.