



3 course meal £27.00 per person  
2 course meal £22.00 per person

## Starters

**Sweet potato and butternut squash soup**  
with herb croutons and warm crusty bread

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**Smoked salmon mousse rochers**

served on baby gem lettuce leaves,  
topped with crumbed crispy bacon and chives

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**Chicken and leek terrine wrapped in Parma ham**

served with chunky bread and plum chutney

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**Pear and stilton salad**

with caramalised walnuts

**A deposit of £5.00 per head is required when booking**

We take Christmas bookings  
1st - 24th December lunch & dinner  
There is a discretionary 10% service charge on all  
Christmas bookings

Small portion (main) 3 course £24.00 / 2 course £19.00

## Christmas Feast

A meal for all to share.  
The feast is a silver platter that is served to the table and everyone can help themselves

The platter is made up of,

**Topside of beef  
Succulent pork with crackling  
Traditional turkey**

Accompanied with roast potatoes, honey roasted parsnips, yorkshire puddings, pigs in blankets, sage and onion stuffing, creamed swede, red cabbage, brussel sprouts, broccoli, carrots and delicious gravy.

## Alternative main course options

As a group please choose **either** the Christmas feast **or** the plated mains

## Plated Mains

**Roast turkey,  
Roast beef or Roast pork**  
served with roast potatoes, honey roasted parsnips, yorkshire pudding, pigs in blankets, sage and onion stuffing, creamed swede, red cabbage, brussel sprouts,  
broccoli, carrots and delicious gravy

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**Herb crusted cod**  
served with spinach mash potato and parsley sauce

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**Shrewsbury venison casserole**  
served with celeriac mash potato and braised red cabbage and carrots

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**Homemade Mediterranean vegetable and goats cheese filo parcels**  
served with red pesto roasted new potatoes and on the vine confit cherry tomatoes

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**Roasted root vegetable crumble**  
served with roast potatoes, honey roasted parsnips, yorkshire pudding, creamed swede, red cabbage, brussel sprouts,  
broccoli, carrots and vegetarian gravy

## Desserts

**Christmas pudding**  
served with brandy butter and cream

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**Selection of cheese and biscuits**

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**Christmas spice apple and sultana crumble**  
served with custard

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**White chocolate cheesecake**  
topped with Cointreau orange jelly

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**Jude's Christmas cinnamon ice cream**

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**To finish coffee & mince Pie**

