



SET FESTIVE FAYRE MENU

2 courses £26.95. 3 courses £32.95

Served 27th November -21st December
Pre Booking Required (excludes Sundays)



TO START

crackers for the table

Creamy mushrooms, spinach, sourdough toast *(Veg) (Can be Vegan)(Can be Dairy Free)*

Scottish smoked salmon, avocado cream cheese, pickled beetroot, crispy capers *(GF)*

Duck Parfait with Orange & Cointreau Glaze, sourdough

Roasted Red Pepper and Tomato Soup, toasted focaccia *(Veg) (DF)*

Fig & Goats Cheese Parcel, radicchio & rocket, balsamic.

MAINS

Roast Turkey with pigs in blankets & cranberry sauce
or

Cranberry & Mushroom, Brie Wellington, (Veg)

Served with : Herb crusted potatoes, mash, sweet red cabbage, sprouts, roast carrot,
roast parsnip, greens, stuffing,

Packington Slow Roast Belly Pork, champ mash, sweet red cabbage,
seasonal greens, cider gravy *(GF)*

Pan fried Salmon, hollandaise, sauté new potatoes, tender stem broccoli

Two 4oz smashed steak burgers, artisan bun, Monterey Jack, red onion marmalade, smoked
bacon, pub slaw, fries

100z Prime Sirloin Steak, radicchio & rocket salad, fries,
crispy mushrooms, *£6 supplement (GF)*

Add Peppercorn or Chimichurri sauce *£2.50*

PUDDINGS

Christmas pudding, brandy custard

Fruits of the Forest Cheesecake winter berry compote

Sticky toffee pudding with ice cream or custard

Baked Lemon Tart, winter berry compote

Cheese board, grapes, celery,
red onion marmalade *£6 supplement*



menu subject to change and availability