



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)*

Scotch egg, runny duck egg, bistro salad, ranch dressing

Duck Parfait with Orange & Cointreau Glaze, sourdough

Smoked Roasted Red Pepper and Tomato Soup, toasted focaccia *(Veg)* (can be DF) (can be Vegan)

Poached Pear & Goats Cheese, rocket salad, roast sunflower seeds, red wine balsamic. *(Veg) (can be Vegan)*

MAINS

Roast Turkey with pigs in blankets & cranberry sauce
or

Cranberry & Mushroom, Brie Wellington, (Veg)

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

Packington Free Range Slow Roast Belly Pork, mustard mash, red paprika gravy, roasted carrot,
creamy savoy cabbage *(GF)*

Pan fried fresh Seabass, red onion and chive new potato cake,
lemon white wine sauce, garlic spinach, crispy kale

Double Crown Burger, two fresh 4oz smashed burgers, seeded artisan bun,
Monterey Jack, tomato, streaky bacon, red onion marmalade, gem, pickles, home made relish, fries

100z Prime Sirloin Steak, hand cut chips, flat mushroom, shallot, confit tomato. *(GF)*
£6 supplement

Add Peppercorn, Red wine, White Wine or Blue Cheese, Mushroom sauce all £3 Add onion rings £3

PUDDINGS

Christmas pudding, brandy custard

Home made triple chocolate brownie, clotted cream ice cream

Sticky toffee pudding with ice cream or custard

Baked Lemon Tart, winter berry compote



menu subject to change and availability