



Christmas Menu

Starters

Smoked salmon, prawn, dill & lemon terrine
Duck & pork rillettes, watercress
Beetroot carpaccio, goat's cheese, walnuts & mustard dressing
Celeriac soup, hazelnuts & truffle oil
all served with warm French bread

Main Courses

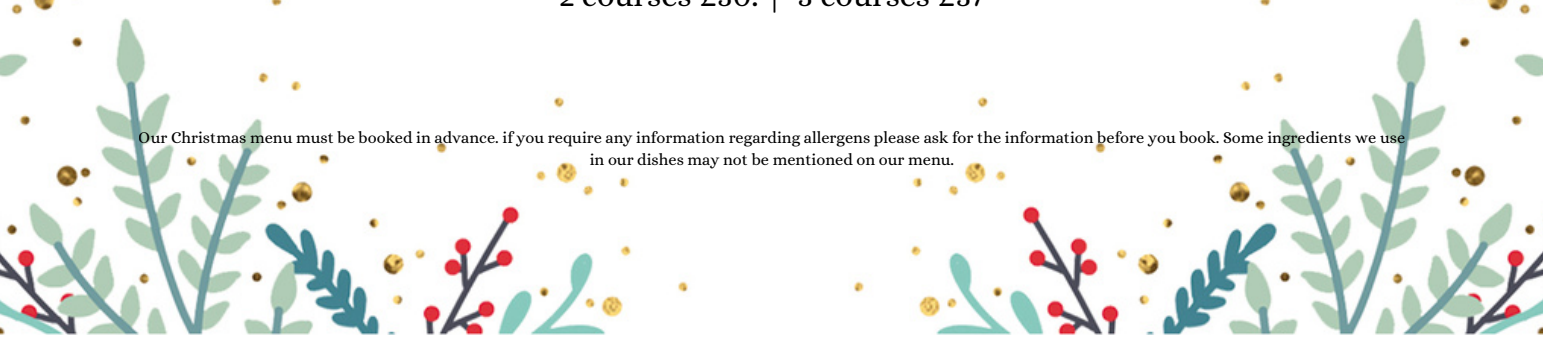
Roasted turkey, pork & cranberry stuffing, pigs in blankets, roast potatoes, roasted
carrots & parsnips in honey, brussel sprouts & turkey gravy
Beef bourguignon, dauphinoise potatoes, green beans
Oven roasted sea bass, butterbean mash & green beans
Autumn vegetable strudel, roast potatoes & brussel sprouts

Desserts

Christmas pudding with brandy sauce
Raspberry & almond tart, double cream
Chocolate torte, orange cream
Poached plum & apple vegan crumble, coconut chantilly cream
Cheeseboard, Shropshire Blue, Breton Brie, Taw Valley Cheddar, crackers, red onion
chutney £5 supplement

Mince pies are complimentary
2 courses £30. | 3 courses £37

Our Christmas menu must be booked in advance. if you require any information regarding allergens please ask for the information before you book. Some ingredients we use in our dishes may not be mentioned on our menu.



Christmas Canapes

Meat

Honey & mustard cocktail sausages
Chicken liver parfait en croute, onion chutney
Chalcroft farm beef burger sliders, secret sauce
Korean crispy chicken bites, gochujang dip
Satay chicken skewers, peanut sauce
Crispy duck, hoisin sauce, cucumber & spring onion cups

Fish

Prawns in Marie Rose sauce & baby gem cups
Smoked salmon blini, cream cheese, dill & lemon
Asian fishcakes, chilli dipping sauce
Smoked mackerel pate crostini, watercress
Beer battered fish goujans, tartare sauce

Vegetarian

Clementine & chilli halloumi skewers
Mini vegetable spring rolls, sweet chilli dip
Mushroom, garlic & blue cheese tartlets
Vegetable pakoras, raita
Cherry tomato, mozzarella & basil sticks
Brie, walnut & grape sticks

5 items £20 | 7 items £24 | 9 items £28

Christmas sharing platters

Charcuterie platter, prosciutto, Milano salami, salami Napoli, olives, caper berries, warm crusty ciabatta, red onion chutney £35

Sun Inn cheeseboard, Shropshire Blue, Breton Brie, Taw Valley Cheddar, dried apricots, figs, grapes & caramelised red onion chutney £30

Asian platter, chicken satay skewers, spring rolls, crispy duck, hoisin sauce, cucumber & spring onion pots, asian fishcakes, prawn crackers & chilli dipping sauce £35

Vegetarian platter, clementine & chilli halloumi skewers, houmous, beetroot houmous, olives, sundried tomatoes, mozzarella pearls w, basil pesto, bread sticks & pitta £30

all platters serve 4 guests

All of our canapé & sharing platter menus need to be booked in advance. If you require any information regarding allergens please ask before pre-booking your options. Some ingredients used in our dishes may not be mentioned on our menu.