



Christmas Day

Chefs' selection of homemade Christmas canapés complemented with a mug of warm mulled dark fruit cider or a glass of Nordic blush on arrival

To start...

Homemade cream of parsnip, whisky and apple soup

Honeyed crème fraîche
Gluten Free, Vegetarian

Choux bun filled with crab and crayfish

Pickled cucumber and watercress oil

Hog roast pork and apple terrine

Plum and cranberry relish, sourdough bread

Goat's cheese and beetroot soufflé

Butternut squash purée, chicory and candied walnuts
Vegetarian

To follow...

Oven roasted breast of turkey

Streaky bacon and sausage infused with cranberry and clementine Duck fat roast potatoes, parsnip purée, cranberry jus

Roast sirloin of Buttercross Farm beef

Duck fat roast potatoes, Yorkshire pudding, red wine jus

Poached fillet of salmon filled with smoked halibut mousse

Rosti potato, buttered samphire and tartare Hollandaise sauce
Gluten Free

Nut roast and root vegetable turnover

Bubble and squeak potato cake, cranberry jus
Vegetarian

To finish...

Homemade Christmas plum pudding

Marmalade and Cointreau cream
Vegetarian

Lotus biscotti vanilla cheesecake

Mocha mousse, Cheshire Farm coffee bean ice cream
Vegetarian

Local farm cheeseboard - Hereford Hop, Wrekin Blue and Belton Farm White Fox

Mulled fruit chutney and crackers
Vegetarian

Chocolate and orange sphere

Filled with a dark chocolate and orange mousse, Grand Marnier syrup

And relax with...

Traditional Stollen bites and coffee served in the lounge