

Thanks Giving Menu

Starters

Spicy Parsnip Soup

Parsnip with potatoes & butternut squash infused with a variety of festive spices and served with a granary Roll

Greenland Prawn Cocktail

Cooked & peeled, full of flavour Greenland prawns mixed in a Marie-rose sauce on a bed of green salad

Shropshire Blue & Quince Tart

A savoury tart filled with a Shropshire blue cheese and a quince compote bullseye, served warm

Chicken Liver & Cranberry Parfait

A vibrant smooth pate served with a brown toast

Mains

Roast Turkey Tournedos with Duck Stuffing

Succulent turkey breast topped with a duck, cranberry & apricot stuffing, wrapped in maple cured bacon. Served with roasted vegetables and potatoes. Drizzled in port & red wine gravy.

Braised Lamb Shank in Red Wine & Rosemary (Sous Vide)

The long slow cooking of this lamb shank endures its tenderness, served with large chunky carrot, onion, Swede and potato pieces then covered in red wine and rosemary sauce

Vegetable B'Stilla

Filo pastry bundle, filled with baharat-seasoned vegetables, in a rich tomato sauce with feta cheese and topped with cinnamon coated nuts

Desserts

Deep Filled Apple Pie with cream

New York Style Vanilla Cheesecake

2 Course Lunch Menu available in the Bar & Restaurant - £17.95

3 Course Lunch & Dinner Menu available only in the Restaurant - £22.95