

Christmas Gayre Menu

2 courses - 19.95 3 courses - 23.95

Starters

Roast parsnip and cumin soup, oven baked croutons, warm bread

Severn & Wye smoked salmon, beetroot, radish, horseradish crème fraîche, burnt orange, watercress

Goats' cheese and piquillo pepper croquets, tomato jam, basil pesto, rocket salad, toasted pumpkin seeds

Pulled ham hock and chicken terrine, tarragon mayo, pickled veg, griddled sourdough

Main course

Roast crown of Staffordshire turkey, cranberry stuffing, bacon rolls, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes

Sandon Estate buttered pheasant breast, pheasant leg croquettes, braised puy lentils, buttered kale, confit shallots, red wine jus

Pan fried cod fillet, lemon, herb and parmesan crust, crushed potatoes, mussels, tender stem broccoli, saffron butter sauce

Portobello mushroom, goats' cheese and spinach wellington, tomato and sweet basil fondue, dressed rocket, Grana Padano

Desserts

Staffordshire fruit Christmas pudding, warm brandy sauce, Christmas pudding ice cream

Baked clementine and white chocolate cheesecake, vanilla pod mascarpone

Sticky toffee crème brûlée, hazelnut & date biscotti

Individual baked apple, sultana and cinnamon crumble, vanilla custard

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients

Vegetarian & Vegan Christmas Menu

Appetisers

- Warm tear and share breads, balsamic dipping sauce, pressed rapeseed oil 4.50
- Pimento stuffed olives, marinated feta 4.50
- Onion bhajis, mango chutney, 3.95 V
- Cauliflower fritters, curried mayo 3.95

Starters

- Homemade soup of the day, warm bread, oven baked croutons 5.25 V
- Garlic sautéed button mushrooms, toasted ciabatta, dressed rocket, Grana Padano 5.95 V
- Whole baked Camembert, marinated with garlic and truffle, onion chutney, ciabatta croûtes 7.25
- Sage and pumpkin ravioli, toasted pine nuts, sage pesto, rocket and shaved Grana Padano 6.15
- Goats' cheese and piquillo pepper croquets, tomato jam, basil pesto, rocket salad, toasted pumpkin seeds £6.25

Mains

- Crispy tempura fried vegetables, Udon noodles, blistered tomatoes, hot & sour sauce, micro coriander 10.25 V
- Lentil and chick pea curry, onion bhajis, fragrant rice, poppadoms, mango chutney 12.95 V
- Red pepper and goats' cheese ravioli, warm beets, toasted pine nuts, blistered cherry tomatoes, dressed rocket, garlic ciabatta 13.25
- Oven baked vegetarian sausages, creamed potatoes, buttered peas, caramelised onion gravy 10.25
- Portobello mushroom, goats' cheese and spinach wellington, tomato and sweet basil fondue, dressed rocket, Grana Padano £12.95
- Cranberry and sage nut roast, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes £12.95 V

Sides

- Green beans and shallots 3.25 Broccoli and hollandaise 3.25 Corn on the cob 3.25
- Garlic ciabatta 3.25 Dressed rocket and Grana Padano 3.25
- Creamed potatoes 3.25 Sweet potato fries 3.25 Hand cut chips 3.25
- Beer battered onion rings 3.25

V – suitable for vegans

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