



## PRE ORDER CHRISTMAS MENU 2021

**2 COURSES - £23.50 / 3 COURSES - £26.95**

### STARTERS

Seasonal soup of the day served with crusty bread  
Chicken liver & honey Jack Daniels pâté with onion jam and toasted flat bread  
Prawn & avocado cocktail  
Lambton & Jackson Maldon cured smoked salmon with horseradish crème fraîche

### MAINS

Roast turkey served with roast potatoes, seasonal vegetables, pigs in blankets, sage & onion stuffing and homemade gravy  
Ox cheek slow-cooked in local stout with horseradish mash, glazed carrots and savoy cabbage & bacon  
Beetroot & rosemary tart tatin served with an English goat's cheese salad  
Pan-fried sea bream, potato terrine and broccoli served with a prawn & herb beurre blanc

### DESSERTS

Warm double chocolate brownie with vanilla ice cream and chocolate sauce  
McClaren's Christmas pudding and brandy custard  
Sticky toffee pudding served with black treacle sauce and vanilla ice cream  
Baileys profiteroles with caramel sauce  
\*Cheeseboard: French Brie, Shropshire Blue, Colliers Cheddar, grapes, celery, farmhouse chutney & biscuits  
\*£2.50 supplement

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order.

Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB  
We only accept card payments. It's faster, more secure and COVID-safe for you and our team.