

The background of the menu is decorated with various Christmas-themed elements. At the top, there are green pine branches with white snowflakes. Hanging from these branches are several Christmas ornaments: a red and white striped ball, a gold and white striped ball, a gold ball with a white floral pattern, and a blue ball with a white floral pattern. There are also gold stars hanging from the branches. The overall theme is festive and celebratory.

Festive menu

STARTER

Wild mushroom & spinach volovants, toasted chestnut crumb

Hamhock & leek croquette , blue cheese dip

Spiced butternut soup , crème fraiche & sourdough

Prawn cocktail, tomato , cucumber , smoked crème fraiche

MAIN COURSE

Roast turkey, potatoes , stuffing, Yorkshire pudding, honeyed roots, spiced red cabbage, pigs in blankets & stuffing

Cranberry & Brie nut roast , roast potatoes, Yorkshire pudding, red cabbage, crisp kale & pistachios

Garlic & rosemary marinated beef tenderloin, fondant potato, tenderstem broccoli & mushroom brandy jus

Baked cod loin , thyme potatoes, spinach & tomato ragu

DESSERT

Classic Christmas Pudding with Brandy sauce , cranberries & mint

Apple panetone crumble , crème anglaise

Profiteroles, caramel dip & chocolate shards

Crewe cheese board - cheddar, Brie & cashel blue , biscuits, grapes, celery & fig jam

