



# FESTIVE MENU



## 2017

### STARTERS

- \***COCK-A-LEEKIE** SOUP WITH A LOCAL HENLLAN BAKERY CRUSTY ROLL AND SALTED BUTTER
- \***PATCHWORK** RED LENTIL, SUNDRIED TOMATO AND WELSH MEAD PATÉ WITH WELSH CHEDDAR CRISPS AND HENLLAN GRANARY TOAST
- \***CRISPY DUCK SALAD** WITH A WATERMELON, POMEGRANATE AND LIME DRESSING
- \***LIMONCELLO SALMON GRAVADLAX** WITH CRISPY MIXED LEAVES AND LEMON BALM MAYONNAISE
- \***HAM HOCK AND GARDEN PEA TERRINE** WITH RED ONION MARMALADE AND SOUR DOUGH CRISPS

### MAIN COURSES

- \***A CHOICE OF ROAST SHROPSHIRE TURKEY WITH STUFFING AND BACON-SAUSAGE ROLL**  
**OR ROASTED LOCAL RIB OF BEEF WITH HOMEMADE YORKSHIRE PUDDING**  
SERVED TRADITIONALLY WITH NEW AND ROASTED POTATOES, FRESH VEGETABLES AND HOMEMADE GRAVY
- \***ROASTED VEGETABLE PITHIVIER (PUFF PASTRY PIE)**, WITH PARMENTIER POTATOES, HOT BUTTERED GREEN VEGETABLES AND CREAMY STILTON SAUCE (V)
- \***BRAISED PORK BELLY** WITH A BUTTERBEAN MASH, SWEET ROASTED APPLES AND A CALVADOS SAUCE
- \***PAN FRIED SALMON FILLET** WITH DAUPHINOISE POTATOES AND VERONIQUE SAUCE (CREAMY SAUCE WITH GRAPES).

### DESSERTS

- \***WHITE CHOCOLATE AND WELSH HONEY ICED PARFAIT** WITH STRAWBERRY SORBET WITH HONEYCOMB CRUNCH
- \***HOMEMADE TRADITIONAL CHRISTMAS PUDDING** WITH A RICH BRANDY SAUCE
- \***MULLED WINE-POACHED PEAR** WITH VANILLA ICE CREAM AND TOASTED BARA BRITH
- \***CHOCOLATE MOUSSE** WITH PISTACHIO BISCUIT
- \***STEAMED TREACLE TART** WITH CRÈME ANGLAISE

2 Courses £16.50

3 Courses 19.95