

the Astbury

A P P E T I Z E R S

Turkey & Black Pudding Scotch Egg, Balsamic Syrup
& Raspberry Coulis

Chicken Ham Hock & Wild Mushroom Terrine, Pickled Garden
Shallots & Sourdough Croute

Smoked Haddock Rilletes, Brioche & Watercress

Goats Cheese, Walled Garden Greenhouse Fig & Tomato Tart (v)

Sweetcorn and Thyme Broth, Vermicelli Noodles & Lemon
Infused Tofu (ve)

M A I N S

Pancetta Wrapped Turkey Breast served with Cranberry & Garden Fig Jam

Pork, Sage & Red Wine Shallot Burger

Pan Fried Salmon Fillet, Sautéed Greens, Herb Potato Cake, Lemon & Dill Beurre Blanc

Roasted Courgette and Aubergine Moussaka, Tangy Tomato Sauce & Pomme Roasti (v)

Aubergine and Lentil Chilli Stuffed Roasted Pepper, Sauteed New Potatoes
& Thyme infused Olive Oil (ve)

All served with:

A selection of pigs in blankets & stuffing balls

Rosemary & Honey Roasted Vegetables with Chestnuts (v) (ve)

Shropshire Blue Cauliflower Cheese (v)

Roast Potatoes (v) (ve)

D E S S E R T S

White Chocolate, Sultana Bread & Butter Pudding (v)

Traditional Christmas Pudding & Brandy Sauce (v)

Warm Milk Chocolate Fondant, Toffee Cream & Vanilla Ice Cream (v)

Treacle Tart & vanilla ice cream (ve)

T O F I N I S H

Mince Pies & Brandy Butter (v)

£39.50pp