



**FESTIVE MENU**  
**two courses £27 three courses £33**

**TO START**

Spiced Celeriac and Quince Soup  
*Huxley's bread, local butter*



**Carden Farm Hereford Beef Brisket Croquettes**  
braising liquor dip

Smoked Salmon  
horseradish crème fraîche, Huxley's toast

*Bourne's Cheshire Blue Cheese*  
pear and walnut salad

Slow Cooked Duck Leg Terrine  
pistachio, clementine preserve, duck fat toast

**THE MAIN EVENT**

**24hour Stout-braised Traditional Hereford Beef**   
English mustard mash, stock pot carrot, winter greens

Free-Range Turkey  
pig in blanket, all the trimmings, guest ale gravy

Baked Loin of Cod  
cockle butter, curly kale, parsley mash



**Carden Farm Christmas Spiced Lamb 'Daube'**  
boulangerie potato, braised root vegetables, sherry sauce

'Fillet of Beets' Wellington (Ve)  
garden brassicas, baked potato, vegetable gravy

Tilston Pheasant Schnitzel  
hand cut thrice cooked chips, Diane sauce

**DESSERT**

Homemade Christmas Pudding  
brandy sauce

Salted Chocolate Torte  
clementine sorbet

Ginger Spiced Rhubarb Trifle  
gingerbread, rhubarb, gin(!)

Spiced Bread & Butter Pudding  
traditional custard

Caramelised Apple Tarte Tatin  
vanilla ice cream

Local Cheeseboard (+£3)  
crackers & homemade chutney

Whenever you see these symbols, it means the meat comes straight from our very own Pasture for Life certified farm, just a mile down the road.

