

THE
Huntsman
OF Little Wenlock

Christmas
FAYRE MENU

3 COURSES £35 PP

Starters

CREAM OF WHITE ONION SOUP
Farmhouse bread & butter

GARLIC & ROSEMARY CHICKEN LIVER PARFAIT
Red onion marmalade, toasted bloomer

CRANBERRY STUFFED MUSHROOM
Topped with brie, wild rocket & aged balsamic

FLAKED HOT SMOKED MACKEREL
Toasted ciabatta, lemon & dill crème fraîche

Mains

TRADITIONAL ROAST TURKEY
Sausage & cranberry stuffing, pig in blanket, roast potatoes & pan gravy

FESTIVE SLOW ROASTED BEEF & MULLED WINE STEW
Mashed potatoes, braised red cabbage

BRUSSEL SPROUT, LEEK & THYME GRATIN IN A CREAMY SAUCE
Topped with a cheddar crust, roast potatoes

SMOKED HADDOCK & SWEETCORN CHOWDER
Crust ciabatta

All served with seasonal vegetables

Desserts

TRADITIONAL CHRISTMAS PUDDING
Brandy cream sauce

WARM CHOCOLATE ORANGE BROWNIE
Chocolate sauce, vanilla ice cream

CHERRY & AMARETTO BREAD & BUTTER PUDDING
Vanilla ice cream

WHITE CHOCOLATE LEMON & BLUEBERRY CHEESECAKE
berry compote, Chantilly cream

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available / (VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.

