

## **Festive Lunch Menu**

### **Royalist Restaurant**

Spiced parsnip & apple soup with crispy croutons (V)

or

Duck liver parfait, caramelised onion relish, brioche

or

Scottish smoked salmon & prawns, Marie Rose sauce, crusty roll

or

Brie & beetroot tart with mixed leaf salad (V) (GF)

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Traditional roast Shropshire turkey, served with cranberry & thyme stuffing,  
pigs in blankets, roast potatoes, cranberry sauce & red wine gravy

or

Slow cooked brisket of Shropshire beef, roast potatoes, parsnip crisps & red wine sauce (GF)

or

Baked cod fillet, wrapped in parma ham, baby new potatoes & chives, herb butter dressing (GF)

or

Mushroom & stilton Wellington

Crisp puff pastry, filled with mushrooms, wilted spinach & melted blue cheese (V)

All main courses served with a selection of fresh seasonal vegetables

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Traditional Christmas pudding with brandy sauce, redcurrants & berry compote (V)

or

Date & cranberry sticky toffee pudding with toffee sauce & vanilla ice cream (V)

or

Fresh fruit salad served with Chantilly cream (V) (GF)

or

British cheeseboard with biscuits, grapes, candied walnuts, celery & chutney (£3 supplement) (V)

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Freshly brewed filter coffee served with chocolate mints

2 Course **£25.00** per person

3 Course **£30.00** per person

Including: hats, crackers & novelties

## Festive Dinner Royalist Restaurant

Spiced parsnip & apple soup with crispy croutons (V)

or

Duck liver parfait, caramelised onion relish, brioche

or

Scottish smoked salmon & prawns, Marie Rose sauce, crusty roll

or

Brie & beetroot tart with mixed leaf salad (V) (GF)

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Traditional roast Shropshire turkey, served with cranberry & thyme stuffing,  
pigs in blankets, roast potatoes, cranberry sauce & red wine gravy

or

Slow cooked brisket of Shropshire beef, roast potatoes, parsnip crisps & red wine sauce (GF)

or

12 hour braised lamb shank, minted mash potato, red currant jus (GF)

or

Baked cod fillet, wrapped in parma ham, with baby new potatoes and chives, herb butter dressing  
(GF)

or

Mushroom & stilton Wellington

Crisp puff pastry, filled with mushrooms, wilted spinach & melted blue cheese (V)

All main courses served with a selection of fresh seasonal vegetables

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Traditional Christmas pudding served with brandy sauce, redcurrant & cranberry compote (V)

or

Date & cranberry sticky toffee pudding with toffee sauce & vanilla ice cream (V)

or

Fresh fruit salad served with Chantilly cream (V) (GF)

or

British cheeseboard with biscuits, grapes, candied walnuts, celery & chutney (V)

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Freshly brewed filter coffee served with chocolate mints

**2 Course £35.00** per person

**3 Course £40.00** per person

Including: hats, crackers & novelties