

Join us
for our delicious three course *festive menu*
available from *Friday 24th November*

Starters

Roasted Root Vegetable Soup

Traditional root vegetables simmered in homemade honey and thyme stock, served with herb crostini.

Garlic & Rosemary Baked Camembert

Camembert served with red pepper and tomato tapenade, truffle butter and toasted artisan bread. (V)

Duck & Hendrick's Gin Parfait

Duck liver and gin parfait served with red onion marmalade and toasted artisan bread.

Seafood Cocktail

King prawn and smoked salmon served in a lemon and dill Marie Rose sauce with baby gem lettuce, cherry tomatoes, pickled cucumber and artisan bread.

Main Courses

Roast Turkey Christmas Dinner

Served with seasonal vegetables, chipolata pigs in blankets, goose fat roast potatoes, apricot stuffing, cranberry sauce and a red wine jus.

Slow Braised Blade of Beef

Served with parsnip mash and a bourguignon garnish finished with a Guinness jus.

Josper Grilled Seabass Fillet

Served on a bed of spinach and puy lentils with a pea and wild mushroom fricassee to finish.

Festive Filo Parcel

Wild mushroom, celeriac and crème fraiche filo parcel glazed with a hazelnut dressing and served with fresh winter vegetables. (V)

Desserts

A selection of Yummy Yorkshire ice creams and sorbets served with fresh berries.

Traditional Christmas pudding served with a rich brandy sauce.

Winterberry Cheesecake with winter berry compote and raspberry sorbet.

Cherry glazed chocolate brownie with a mulled wine glaze and blueberry ice cream.

A selection of fine English cheeses served with homemade chutney and a selection of biscuits.

Adults £29.95 per person | Juniors £14.95 per person

Menu available by advance booking only with a £10 deposit per head.
Please email manager@thestraffordarms.co.uk to book or for more information.