

Festive Themed Menu

2 Courses for £35.00

3 Courses for £43.00

Starters

Curried Lentil, Parsnip and Apple Soup (DF/VE/V)

Served with hazelnut cheese toasts

Whipped Severn and Wye Smoked Mackerel (GF)

Served with beetroot tartare and caper, herb toast

Double Baked Gorgonzola and Gruyere Soufflé (V)

Served with grape and apple puree, walnut candy and micro-herb salad

Pigeon Breast with Celeriac Puree (GF)

Served with pancetta and cranberries, sherry vinegar dressing and a bread roll and salted butter

Main Courses

Traditional Roast Bronze Turkey with Pork and Chestnut Stuffing (GF)

Served with pigs in blankets, duck fat roasted potatoes and seasonal vegetables with a mulled wine and cranberry jus

Slow Braised Brisket and Ox Cheek (GF)

Served with duck fat roasted potatoes, seasonal vegetables, silver button onions and oyster mushroom cider sauce

Puy Lentil Chestnut Mushroom and Spinach Stuffed Butternut Squash (GF/VE/V)

Served with a reduced shallot and mulled wine gravy and maple glazed carrot

Desserts

Christmas Pudding (GF)

Home-made rich traditional Christmas pudding served with cider brandy sauce

Chef's Winter Berry Cheesecake

Served with fruit coulis and clotted cream.

Mulled Wine Poached Pear (VE)

Served with blackberry sauce, whipped chestnut cream and honeycomb

Croissant and Butter Pudding

A lighter take on traditional bread and butter pudding with rum, red cherries and sultanas topped with home-made cinnamon ice cream

Follow the QR code to see our full range of menus.



@sheppyshoc

* GF Gluten Free, VE Vegan, V Vegetarian, --* available on request

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY DIETARY REQUIREMENTS