

CHRISTMAS MENU

Two courses £27.50 | Three courses £34.50

Starters

Sheppy's cider poached pear, crumbled Stilton and caramelized walnut salad (GF, V)

Garlic mushrooms with rosemary, smoked streaky bacon lardons in Sheppy's cider and cream sauce (GF)

Roast parsnip, leek, and apple soup (V, VG, GF)

All the above served with freshly baked bread and salted butter.

Main Courses

Breast of free-range turkey served with cranberry and chestnut stuffing, pigs in blankets, garlic thyme roasted potatoes, seasonal vegetables and a red wine gravy

Wild mushroom and peanut roast served with garlic thyme roasted potatoes, fresh seasonal vegetables and a red wine gravy (V, VG)

Braised beef and spiced cider stew served with creamy mashed potatoes and fresh seasonal vegetables (GF)

Baked Fillet of Haddock served on creamy mashed potatoes with fresh seasonal vegetables and a parsley, Sheppy's cider and cream sauce (GF)

Desserts

Traditional Christmas Pudding with cider and rum soaked fruits, cherries and chopped almonds. Served with brandy sauce (V)

Classic vanilla crème brûlée served with homemade shortbread biscuit (V)

Sticky toffee pudding with toffee sauce and vanilla ice cream (V)

Sheppy's orchard apple bread and butter pudding with clotted cream (V)

GF and VG options available for desserts upon request