

CHRISTMAS MENU

LUNCH
3 COURSE 24.95

DINNER
3 COURSE 26.95

STARTERS

Roasted Root Vegetable and Honey Soup
With ciabatta crostini

Baked Mushrooms with Spinach
Oxford blue cheese and focaccia soldiers

Goose, Orange & Chive Potato Croquette
Cranberry and port sauce

Poached Salmon
Dill and lemon crème fraiche, watercress and pickled cucumber salad

MAINS

Roasted Warwickshire Turkey
Pigs in blankets, bread sauce, duck fat roast potatoes, sprouts and chestnuts

Pan Fried Hake Fillet
Jerusalem artichoke, smoked haddock veloute

Slow Cooked Blade of Beef
Dauphinoise potatoes, Bourguignon sauce, baby parsnips

Confit Duck Leg
Confit garlic mashed potato, spiced red cabbage and quince compote

Roasted Butternut Squash
Goat curd and spinach risotto

DESSERTS

Traditional Christmas Pudding
With brandy sauce

Mulled Pannacotta
Mince pie palmier

Warm Cherry Bakewell Tart
With griottine ice cream

Chocolate & Peanut Butter Iced Parfait
Popcorn brittle

Cheese & Biscuits
Berkswell, Colston Basset, Perl Wen brie, quince compote
chutney, grapes and crackers (supplement 3.50)

TO START THE EVENT WITH BUBBLES AND GLASSES OF GOOD CHEER

Prosecco Spumante Di Maria, Brut, Italy..... 125ml 6.50 bt 25.95 Etienne Lefevre 'Grand Cru', NV Brut Rosebt 42.95
Gallimard, Brut NV Champagne..... 125ml 7.95 bt 37.95 Champagne Billecart, NV Brut Reserve.....bt 59.95

FESTIVE DRINKS

Mulled Wine • Mulled Cider • Festive Gin Drinks

PROSECCO OFFER

Take advantage of our early booking offer. Festive parties of 6 or more, pre-booked and dining between 4th - 9th Dec, will receive a complimentary bottle of Prosecco.

Booking Policy: Parties of 8 or more a deposit of £10 per person is required to secure the booking when dining from the Christmas Party Menu. All deposits are non-refundable. Please note no booking is confirmed until the deposit has been received.



THE CRABMILL

NOT AVAILABLE IN CONJUNCTION WITH ANY OTHER OFFERS.