

WEDDINGS & EVENTS

# **Christmas Luncheon**

**Robbie Roberts** 

Arrival 12.30pm

# **Lunch served 1.30pm**

#### To start

Parsnip & apple soup, garnished with sour cream, truffle oil and apple crisp

Chicken liver parfait red onion jam on a sea salt croute

Creamy garlic wild mushrooms on sour dough croute

### Main course

Please choose one of the following meats

Traditional roast turkey

Honey roasted gammon ham

Cider infused roast loin of pork

Or choose the trio!\*

Served with roasted potatoes, honey roasted carrots and parsnips, sprouts, pigs in blankets, cauliflower cheese, stuffing and jugs of stock gravy

## Vegetarian option

Sauté potato gnocchi, wilted spinach & red onion marmalade with sun dried tomatoes(V)

#### Dessert

Christmas pudding served with brandy butter and brandy cream

White chocolate & apricot bread and butter pudding served with crème anglaise

Chocolate fudge cake served with vanilla ice cream

3 courses - £39.95 Children – up to 12 years - £22.50

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