

# No 26 Christmas

## Festive Menu

2 courses £32.00

3 courses £40.00

### Starters

**Maple glazed pork belly**  
cauliflower purée, baked apple,  
crispy pork skin  
GF\*

**Parsnip velouté**  
pear, hazelnuts, artisan bread roll  
VE GF\*

**Beetroot & dill salmon gravadlax**  
clementine & golden beetroot salad,  
dill sour cream  
GF\*

**Curried butternut squash tartlet**  
bhaji onions, mango chutney, coriander  
V



**WELLS FARM DAIRY**  
- BRADLEY -  
- STAFFORDSHIRE -  
*Milk & Cream*

**DUNWOOD FARM**  
- IPSTONES -  
- STAFFORDSHIRE -  
*Meat*

**BEN'S EGGS**  
- LOGGERHEADS -  
- STAFFORDSHIRE -  
*Eggs*

**CHARTLEY COFFEE**  
- HIXON -  
- STAFFORDSHIRE -  
*Coffee Roasters*

**BUTTERCROSS FARM FOODS**  
- MARKET DRAYTON -  
- SHROPSHIRE -  
*Meat*

**SIXTOWNS BROS DISTILLERY**  
- BARLASTON -  
*Gin, Vodka*

**GROVE ESTATE**  
- ECCLESHALL -  
- STAFFORDSHIRE -  
*Vineyard*

**NELSON'S DISTILLERY**  
- UTTOXETER -  
- STAFFORDSHIRE -  
*Gin & Rum*



20  
24



# No. 6 Christmas

## Mains

**Staffordshire turkey crown**  
bacon wrapped chipolata, pork  
& cranberry stuffing, garlic  
and thyme roast potatoes,  
seasonal vegetables, roast gravy  
GF\*

**Titanic plum porter braised  
blade of beef**  
braised red cabbage,  
horseradish creamed potatoes

**Pan-roasted  
chalk stream trout**  
lemon & tarragon rosti, wilted  
chard, sage beurre noisette  
GF\*

**Wild mushroom  
& leek pithivier**  
mushroom & thyme purée,  
pickled shimeji, soubise sauce  
& lovage jus  
VE GF\*

All served with carrots, cranberry & orange glazed parsnips,  
smoked bacon & chestnut sprouts, braised red cabbage

## Desserts

**Rum & raisin**  
rum crème brûlée,  
raisin biscuit  
V GF\*

**Lemon tart**  
cranberry sorbet,  
meringue shards

**Sticky fig pudding**  
spiced festive fruits, brandy sauce  
V GF\*

**Dark chocolate torte**  
hazelnut praline, orange  
& Cointreau  
VE\* GF\*

## Allergens

Please advise us about any allergies or special dietary requirements

V VEGETARIAN VE VEGAN VE\* VEGAN ALTERNATIVE AVAILABLE  
GF GLUTEN FREE GF\* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten,  
sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and  
sulphite containing ingredients are used



Festive Menu

