



The **LORDSHIP** *Pub*

Christmas 2023

Three courses: 36.25

Two courses: 30.75

(Minimum eight persons)

Game terrine, fig chutney & toasted sourdough

Roasted Jerusalem artichoke, caramelised red onion & toasted pine nuts (vegan/gf)

Radicchio, pear & stilton salad, balsamic reduction (v/gf)

Black pudding Scotch egg & Virgin Mary sauce

Vodka cured salmon, beetroot & fennel (gf)

Roasted red pepper, sun dried tomato & cheddar arancini (v)

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Roast free-range bronze turkey, pigs in blankets & all the trimmings (minimum six persons)

Roast butternut squash, goats' cheese & spinach wellington & all the trimmings (v)

Leek, mushroom & chestnut pie, mash & cavalo nero (vegan)

Wild venison haunch, dauphinoise potatoes & pickled red cabbage (gf)

Smoked haddock & cod fish pie, shellfish bisque, hispi cabbage & leeks

Fillet of sea trout, Swiss chard & salsify (gf)

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Poached pears, red wine & cinnamon, honeycomb crumb (vegan/gf)

Sticky toffee pudding & clotted cream (v)

Chocolate brownie & brandy cream (v/gf)

British cheese plate & date chutney (£2 supplement)

To dine from this menu a detailed pre-order is required at least seven days prior to the date of your booking. Once we know final number will send a proposed seating plan.

Our produce is sourced in the UK using sustainable producers where possible

Allergen information is available on request

12.5% service charge is added to all dining bills

Please kindly note we no longer accept cash

For private hire, function room & event enquiries please email: info@thelordshippub.co.uk