

SECRET GARDEN FESTIVE MENU

November 28th – December

Starters

Celeriac & Parsnip Soup (ve)

Chestnut & Parsley pesto, Parsnip crisps.

Crispy duck & caramelized onion tart

Walnut & Pear salad, Pomegranate dressing.

Beetroot cured salmon

Yuzu Pickled cucumber, Parsley emulsion

Staffordshire Oatcake (v)

Field mushrooms, Parmesan & brioche crumb, blue cheese & truffle.

Snacks

Marinated Olives (v)

Lemon, Garlic & Thyme

Sourdough Loaf (v)

Butter & sea salt

Nachos (v)

Roquito Peppers, Jalapenos, cheese sauce, tomato salsa, sour cream and guacamole

Add pulled beef

Mains

Roast Bronze Turkey OR Quorn fillet (v)

Butter braised Potato, honey roasted roots, creamed sprouts, cranberry sage and onion stuffing, pigs in blanket, roasting juices.

Root Vegetable Wellington (ve)

Braised Potato, Roasted roots, sprouts, cranberry sage and onion stuffing, Roasted onion gravy.

Braised Beef Shortrib 'bourguignonne'

Smoked potato puree, mushroom, bacon & spinach

Roasted Duck Breast

Butter braised potato, squash puree, glazed fig, Red wine sauce

Roasted Hake

Caramelized cauliflower, shallot pappardelle, wild kale, mussel butter

Classic Fish & Chips

Beer battered haddock, mushy peas, tartare sauce, fat chips

SECRET GARDEN HOMEMADE DOUBLE STEAK BURGER

Spiced Bean Burger (v)

Both our burgers are cooked on a charcoal iron to lock in moisture and garnished with lettuce, tomato, pickles, coleslaw, relish and mature cheddar cheese slice. Served with fat chips

10oz DUKESMOOR Beef Sirloin Steak

8oz DUKESMOOR Beef Rib Eye Steak

28 days dry aged native steak, cooked to your liking and both served with Roasted plum tomato, grilled flat mushroom, watercress and fat chips



SECRET GARDEN FESTIVE MENU

November 28th – December

Sides

Shropshire Blue Cheese Sauce
Peppercorn Sauce
Tender Stem Broccoli (VE)
Secret Garden Salad (VE)
New Potatoes (V)
Fat Chips (VE)
Onion Rings (V)
Mashed Potato (V)
Sweet Potato Fries (VE)

Dessert

Chocolate Marshmallow S'mores Cheesecake
Morello cherry & Raspberry salad
Raspberry Frangpane (ve)
Fruits of the forest chutney.
Baked Alaska
Mango & passion fruit dressing
Traditional Christmas Pudding
Brandy sauce
Ice Cream & Sorbet Selection
Handmade brandy basket. Choose two flavours from
Ice cream – Vanilla, Triple Chocolate, Strawberry, Honeycomb & Mint Choc Chip
Sorbet – Mango, Raspberry, Lemon

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet.

V = Vegetarian VE = Vegan NGI = Non-Gluten containing ingredients



SECRET GARDEN CHILDREN'S FESTIVE MENU

November 28th – December

STARTER

Tomato soup (ve)

Flatbread dippers

Cheesy Garlic Bread

Slices of garlic bread topped with melted Cheddar cheese

Nachos

Cheese sauce, guacamole, & salsa

Halloumi Fries

Sweet chili jam for dipping

MAINS

Mint Roast Bronze Turkey OR Quorn fillet

Butter braised Potato, honey roasted roots, creamed sprouts, cranberry sage and onion stuffing, pigs in blanket, Gravy

Mint Vegetable Wellington (ve)

Braised Potato, Roasted roots, sprouts, cranberry sage and onion stuffing, Roasted onion Gravy.

Pigs in Blankets

Mash potatoes, Peas & Gravy

Fish and Chips

Hand battered haddock fillet, served with chips and peas

Cheese and Tomato Pasta

Penne pasta in a tomato sauce, with mozzarella snowballs.

Crispy Chicken OR Quorn dippers

Fries & beans

DESSERT

Chocolate Brownie

Vanilla ice cream & chocolate sauce

Frott Kebabs

Strawberry sauce for dipping

Christmas Pudding

Served with custard

Food Allergies and Intolerances – please speak to a member of our staff about ingredients in your meal before ordering. Staff may not be able to offer specific advice OR make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / food outlet.

V = Vegetarian VE = Vegan NGI = Non-Gluten containing ingredients

