

Shrewsbury Business Chamber

Christmas Dinner – 7th December 2017

Christmas Dinner Tasting Menu

(From 20 November until 15 December)

Amuse Bouche

Duck liver pate

Clementine jelly, port glazed onions

Pan fried hake

clam & apple chowder

Roast Turkey

Apricot & sage stuffing, chipolata, pan gravy, cranberry relish

Profiteroles

Pumpkin shards, tangerine cream, ginger foam, liquorice

Lemon Panna cotta

Winter berries, whipped cream, poppy seed tuille

Coffee & Mince pies

Christmas Dinner Vegetarian Tasting Menu

(From 20 November until 15 December)

Amuse Bouche

Spiced parsnip & apple soup

Toasted walnuts, watercress

Mushroom & goats cheese ravioli

pumpkin puree, chestnut sauce.

Jerusalem artichoke & potato pithivier

Cauliflower puree, parmesan crisp

Profiteroles

Pumpkin shards, tangerine cream, ginger foam, liquorice

Lemon Panna cotta

Winter berries, whipped cream, poppy seed tuille

Coffee & mince pies