



THE
TROOPER

CHRISTMAS BOTTOMLESS MENU

3 COURSES & 2 HOURS OF BOTTOMLESS DRINKS

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drinkaware

Please drink responsibly. Management reserve the right to refuse drink.



THE
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STARTERS

Spiced butternut squash soup, baked bread **v**

ve g options available

Charred bloody mary chicken wings, spiced tomato dip, celery ribbons

Atlantic prawn and crab lettuce cups, lemon crème fraîche, crispy leeks **g**

Maple & cranberry glazed cauliflower florets **ve**

Goats cheese, charred pear, pickled red onion, candied pecan salad **v**

MAINS

Roast Staffordshire turkey crown, pigs in blankets, pork and sage stuffing
served with mashed and duck fat roast potatoes, seasonal vegetables

Braised and rolled ham hock, wholegrain mustard dauphinoise potatoes, cider & mustard cream

Hereford butchers steak, skinny fries, charred chicory **g**

Crispy salmon, pea and sweet potato fishcakes, pickled vegetables & watercress salad

Roast pumpkin and sage tortellini, flaked parmesan, garlic & spinach white wine drizzle **v**

ve option available

DESSERTS

Plum pudding cheesecake, winter berry compote **v**

Salted caramel yule log, salted caramel ice cream **v**

Dark and white chocolate bread & butter pudding, vanilla custard **v**

Minted mango salsa, charred pineapple, mango sorbet **ve g**

FESTIVE DRINKS

GLASS OF PROSECCO - make it a raspberry or passionfruit bellini

SASSY SANTA

Vodka, cranberry & pomegranate syrup,
lemonade, crushed cranberry pieces

WINTER SPICE

Gin, spiced apple syrup, lemonade,
sliced apple garnish

WARM MULLED WINE

Tempranillo red wine, fresh fruit and spices

TEQUILA TODDY

Tequila, honey syrup, soda, lemon peel

SNOWBALL

Advocaat, lemonade, glacier cherry

NAUGHTY ELF

Rum, cranberry juice, triple sec, candy cane

Sunday – Friday 12 - 5 **£35** | Monday – Thursday 5.15 - 9.30 **£45** | Saturday 11- 4 **£35**

ve vegan **v** vegetarian **g** gluten free

Terms and conditions apply. Christmas Bottomless Menu will be available from the 22nd of November until the 30th December (excluding Christmas day and Boxing day)

ComfyPubCo.

CHRISTMAS DAY MENU 2021

WELCOME

Welcome glass of Prosecco and selection of baked breads & homemade butters **v**

1ST COURSE

Celeriac, hazelnut & truffle soup, garlic baked croutons **v**

ve g options available

2ND COURSE

Duck liver and Hennessy parfait, cherry compote, sourdough croutes

Wye Valley smoked salmon, golden beetroot salad, Grey Goose vodka crème fraîche **g**

Grilled Kidderton Ash goats cheese, charred pear and candied walnut tartines **v**

Vegan pate, sourdough crostini and festive chutney **ve**

3RD COURSE

Blood orange sorbet **ve**

4TH COURSE

Roasted crown and leg of turkey, pigs in blankets, Middle White pork & sage stuffing, pan roasted gravy

Roast Hereford sirloin of beef, yorkshire pudding, marrow gravy

Honey and rosemary roast Gressingham duck, honey glazed shallots, red wine gravy **g**

Pulled jackfruit wellington, brandied apricot & mushroom duxelle, parsnip & potato ribbons, crispy sage, spicy red pepper sauce **ve**

Baked monkfish wrapped in bacon, sage, cranberry & pine nut pork stuffing, sage cream, potato puree, sauté baby courgettes

*All served with unlimited buttered seasonal vegetables, honey glazed carrots and parsnips, duck fat roast and mashed potatoes (**v ve** vegetables & potatoes available)*

5TH COURSE

Traditional christmas pudding, brandy custard

ve option available

Chocolate and salted caramel yule log, salted caramel ice cream **v**

Stem ginger & yoghurt panna cotta, torched satsuma, marmalade syrup

Winter berry and vanilla 'no' cheesecake **ve g**

£90 PER PERSON, ½ PRICE FOR CHILDREN UNDER 12

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