

## Astbury

Enjoy a festive 3-course meal and dance the night away with our resident DJ! It's the perfect event for friends, family, couples and companies – aall are welcome!

EARLY BIRD | 1ST & 2ND DECEMBER | £35PP

8TH, 9TH, 15TH, 16TH, 22ND & 23RD | £40PP

ARRIVAL FROM 6:30PM FOOD SERVED AT 7:30PM

MUSIC UNTIL 12AM | LAST ORDER: 11:45PM

We would recommend booking your taxi in advance!

Email valme.gomez@theastbury.com for more info or to book



Bread & Butter

## STARTER

Smoked Salmon, Lemon & Pickled Fennel & Shallot, Bitter Leaves, Crostini (*GF*)

Goat Cheese & Beetroot Tartlet, Walnuts & Balsamic, Rocket Salad (*V, GF*)

Chicken Liver Parfait, Red Onion Jam, Brioche

## MAIN

Roasted Shropshire Turkey, Sage & Apricot Stuffing, Braised Cabbage, Roast Carrots, Brussels Sprouts, Roasted Potatoes, Pigs in Blankets roasted in Honey & Mustard, Gravy

Roasted Winter Vegetable Wellington, Parsnip Puree, Roasted Potatoes, Braised Cabbage, Carrot & Cardamom Sauce, Basil Oil (V)

Honey Roasted Gammon, Braised Cabbage, Roast Carrots, Brussels Sprouts, Roasted Potatoes, Pigs in Blankets roasted in Honey & Mustard, Gravy

All Served with Yorkshire Pudding

## DESSERT

Traditional Christmas Pudding & Warm Brandy Sauce

Mulled Wine Poached Pear, Nutmeg Mascarpone Sauce, Sponge

Chocolate Cremeux Winter Blackberry Compote, Clotted Cream (Custard available on request)

Mince pies

All allergen information is available on request (V) Vegetarian, (GF) Gluten Free