



# Christmas Day

## BANQUET

The  
POST HOUSE

— BAR & GRILL —

Adults 120  
Children (Under 10) 60

Champagne & Canapes in our Emerald Bar @ 12.30pm  
Food service commences in our PHS @ 1pm

### CANAPÉS

**Fillet of Staffordshire beef crostini**  
with horseradish & chive cream and micro radish

**Wild mushroom & truffle arancini**  
with tarragon & black garlic aioli and parmesan

**Scottish smoked salmon bellini**  
with citrus & dill cream cheese and lemon zest

### STARTERS

**Roasted heritage tomato & red pepper soup vgo gfo**  
with basil oil, truffle cream, wild garlic croutes and toasted rosemary & thyme focaccia

**Trio of fish gfo**  
with pan fried Atlantic King scallop, Cornish crab, King prawn & parsley croquette,  
Scottish smoked salmon, goat's cheese, lemon & dill mousse and citrus micro salad

**Duck, Thyme & Madeira parfait gfo**  
with caramelised onion chutney, charred ciabatta, baby pickles and watercress salad

**Sun blushed tomato & caramelised red onion crostini's**  
with goat's cheese mousse, baby rocket and basil oil



## MAIN COURSE

### **Pan fried Venison fillet GFO**

with dauphinoise potatoes, duck, thyme & Madeira parfait, toasted brioche,  
wild garlic & tarragon jus

### **Sweet potato, caramelised red onion and goat's cheese wellington VGO**

with truffle mash potato, braised red cabbage, honey glazed carrot, malbec & rosemary jus

### **Golden Roast Turkey breast GFO**

with Yorkshire pudding, pancetta wrapped old English sausage, shallot, apricot & sage  
stuffing, truffle mash potato, roasted carrot and sticky cranberry & thyme pan gravy

### **Roast Sirloin of beef GFO**

with Yorkshire pudding, pancetta wrapped old English sausage, truffle mash potato,  
charred asparagus, honey glazed parsnip and malbec & marrow jus

### **Pan seared seabass fillet GFO**

with wild garlic & parsley mussels, King prawns, lemon & dill  
potato cake, samphire and chilli bisque sauce

## DESSERTS

### **Christmas winter berry pudding GFO**

with cherry coulis, spiced rum & vanilla pod crème anglaise

### **Double chocolate & salted caramel torte GFO**

with white chocolate & raspberry cheesecake, milk chocolate and  
blood orange mousse and Madagascan vanilla ice cream

### **Selection of British Cheeses GFO**

with mixed crackers, caramelised red onion chutney, quince jelly, celery and grapes

Terms & conditions: To book your table on Christmas day @ The Post House please  
call 01785 472770 or email [events@theposthousestafford.com](mailto:events@theposthousestafford.com) We require 50% deposit  
per person to secure your booking then the remaining balance by December 1st along  
with your pre order. Please notify us when booking of any allergies or  
dietary requirements. Last drinks orders at the bar 5pm.