



Christmas Day

RESTAURANT & PRIVATE DINING

The POST HOUSE

— BAR & GRILL —

Adults 160

Children (Under 10) 80

Champagne on arrival

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



INTERMEDIATE COURSE

Veuve Clicquot Rose granita GF
with strawberry gel and micro peppermint

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

SELECTION OF TEA & COFFEE

PETIT FOURS & MINCE PIES

Terms & conditions: To book your table on Christmas day The Post House
please call 01785 472770 or email 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 6pm.