



Festive

SET MENU

The POST HOUSE

— BAR & GRILL —

2 courses 30 – 3 courses 37.50

17th November – 31st December

STARTERS

Smoked haddock, black bomber cheddar & chive fishcakes GFO
with citrus salad and wild garlic & parsley tartare

Chicken, Chorizo and roasted pepper parfait GFO
red onion & chilli jam and toasted flat bread

Roasted heritage tomato & basil soup GFO VGO
with truffle cream and toasted rosemary & thyme focaccia

Wild garlic mushrooms GFO VGO
with chardonnay & thyme cream, parmesan and toasted
sourdough bloomer

MAINS

Golden roasted wild garlic & thyme turkey breast GFO
with bacon wrapped old English sausage, truffle mash, paprika roast
potatoes, honey glazed carrot, brussels sprouts, sticky redcurrant gravy

Slow braised blade of beef GFO
with dauphinoise potatoes, charred asparagus, roasted carrot
and Madeira & thyme jus

8oz fillet steak GFO (10 supplement)
with triple cooked hand cut chips, roasted plum tomato, wild garlic
& thyme mushroom

Add Steak Sauce 3 GFO
Green Peppercorn & Cognac
Staffordshire blue cheese
Malbec & Marrow
Bearnaise



Staffordshire angus beef burger VGO GFO
with black bomber cheddar, crispy pancetta, wild garlic & chive aioli
on a sourdough bun with beef tomato, baby gem lettuce,
red onion, with skin on French fries

Oven baked Salmon fillet GFO
with pesto crushed baby potatoes, garden peas, wild garlic, samphire
and crispy pancetta, tarragon & lemon cream sauce

Baked goat's cheese gnocchi VGO GFO
with roasted peppers, red chilli pesto, shallot & garlic cream
and chargrilled garlic flatbread

DESSERTS

Double chocolate chip brownie GFO VGO
with white chocolate and raspberry ice cream

Winter berry Christmas pudding GFO
with blueberry compote, spiced rum & vanilla pod custard

Bailey's crème brûlée GFO
with milk chocolate sauce, white chocolate shard and vanilla shortbread

Strawberries & cream cheesecake GFO
with rose champagne gel and clotted cream ice cream