



Christmas Day at The Upper House

Cauliflower Parsnip Soup

Spiced cumin cream | mini tin loaf

Scallop & Prawn Panciotti

Scallop & prawn filled egg pasta | mascarpone | ricotta | lemon white wine sauce

Champagne Melon

Trio of melon | champagne | satsuma mash | redcurrants

Potted Ham Hock

Brioche bread finger | piccalilli | pepper | rocket

Mango Shot Interlude

Staffordshire Turkey

Duck fat roast potatoes | bacon roll | chipolata sausage |
chestnut sage & onion stuffing | homemade turkey gravy

Beef Strip Loin

Mustard Yorkshire pudding | duck fat roast potatoes | homemade red wine gravy

Pink Peppercorn Cod

Pave of cod baked with olive oil | lemon chive & pomme purée | pink peppercorn cream

Winter Casserole

Butternut | sweet potato | pepper | potato | pak choy | chestnuts |
cranberries cooked in a mild spiced cream

Traditional Christmas Pudding

Whisky cream sauce | spiced apple compote

Orange Cranberry Cheesecake

Mascarpone cheese | cinnamon biscuit | mulled cranberries | orange

Passion Fruit & Lemon Pot

French custard dessert | lemon | passion fruit sauce | vanilla cream | winter berries

Coffee & chocolate strawberries

£95.00

to include a champagne reception from 12.00pm

The Upper House, Barlaston, Stoke-on-Trent. ST12 9AE 01782 373790