



Christmas at The Upper House

Cauliflower Parsnip Soup

Cumin cream | mini tin loaf

Scallop & Prawn Panciotti

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

Champagne Melon

Trio of melon flesh | prosecco | winter berries

Chicken Pâté

Cranberry chutney | brioche bread finger | garden leaf



Staffordshire Turkey

Duck fat roast potatoes | pig in blankets | chestnut sage & onion stuffing | turkey gravy

Braised Daube of Beef

Caramelised onion | whisky sauce | pomme purée | crispy onion

Asparagus Salmon Fillet

Pan fried salmon fillet | asparagus cream | caper mashed potato

Broccoli Stilton Tart

Red onion marmalade | balsamic potatoes | parsnip crisps



Christmas Pudding

whisky sauce

Cinnamon Pear Tart

Star anise & vanilla cream

Cranberry Cheesecake

vanilla cream

Chocolate Torte

Orange sorbet | ginger cream

Evenings and Sunday Lunch	~ 2 courses - £30.00	3 courses - £35.00
Monday to Saturday Lunch	~ 2 courses £22.00	3 courses - £27.50