

North Staffordshire National Trust Association – 16th December 2026

Festive Menu 2026

Starters:

Smoked salmon, lemon & dill mousse, pickled fennel & cucumber salad, sourdough croutes GF*

Smooth duck liver & pork pate, redcurrant, crispy onion, toasted brioche GF*

Silky cauliflower and truffle velouté, fresh chives, artisan roll GF* VE* V

Mains:

Roast turkey, garlic & thyme roast potatoes, bacon wrapped chipolata, pork, cranberry & sage stuffing, roasted carrots & parsnips, sprouts and braised red cabbage, roast turkey gravy GF*

Slow-braised feather blade of beef, beef dripping, Yorkshire pudding, garlic & parsley creamed potatoes & rich Rioja jus

Butternut roast, baked butternut squash, lentil and mushroom nut roast, garlic & thyme Hasselback potatoes, roasted carrots & parsnips, sprouts and braised red cabbage, port jus
VE* GF*

All served with roasted carrots & parsnips, sprouts & braised red cabbage

Desserts:

Warm sticky pudding, spiced fruits, brandy sauce GF*

Milk chocolate ganache, cherry compote, chocolate and almond soil, cherry liqueur syrup
GF*

Poached festive spiced pineapple, vegan crème patisserie, caramel sauce, coconut ice-cream, toasted coconut crumb GF* VE*