



CHRISTMAS MENU 2025

Two Courses £30.95 & Three Courses £38.95

Two Course Option Available Sunday -Thursday
Friday & Saturday Three Course Option Only

DJ EVERY FRIDAY & SATURDAY 9PM-MIDNIGHT IN THE BAR
LIVE MUSIC IN THE BAR EVERY SUNDAY 5-8PM

STARTERS

Melting Brie & Mulled Pear Tartlet
Rocket & Walnut Salad, Orange & Thyme Dressing (v gf)

Chicken Liver Pate
Spiced Apple & Pear Chutney, Sourdough Toasts, Dressed Rocket Salad (gfo)

Chestnut Mushroom & Blue Cheese Arancini
Chestnut & Truffle Velouté, Pickled Mushrooms & Red Onion (v ve gf)

Spiced Celeriac & Bramley Apple Soup
Crispy Bacon, Sage Oil, Sourdough Croutons (vo veo gfo)

Smoked Mackerel & Horseradish Rillette
Beetroot & Dill Chutney, Pickled Cornichons, Brown Bread Toast (gfo)

MAIN COURSE

All served with Braised Red Cabbage with Apple & Spices,
Sautéed Shredded Sprouts with Cranberries, Carrot & Swede Crush

Sage Butter Roasted Turkey
Pork, Sage & Onion Stuffing, Pig in Blanket, Garlic & Thyme Roast Potatoes, Pan Jus (gfo)

Confit Belly Pork
Bramley Apple Puree, Braised Fennel, Garlic & Thyme Roast Potatoes, Cider Jus (gf)

Winter Vegetable Wellington
Carrot Puree, Sautéed Kale, Maple & Mustard Glazed Parsnip, Vegetarian Gravy,
Roast Garlic & Thyme Roast Potatoes

Pan seared Fillet of Seabass
Fondant Potatoes, Sautéed Spinach & Samphire, Champagne Velouté,
Tomato & Caper Concasse

8oz Sirloin Steak
Thyme & Garlic Roasted Tomato, Caramelised Shallot, Chunky Chips, Peppercorn Sauce,
Rocket & Parmesan Salad
£7 Supplement

FESTIVE SIDES FOR THE TABLE

Yorkshire Pudding £2
Broccoli & Cauliflower Cheese £4.5
Garlic & Thyme Roast Potatoes £4.5
Pork, Sage & Onion Stuffing £6
Pigs in Blankets £6.5
Sautéed Shredded Sprouts with Cranberries £6
Carrot & Swede Crush £5.5
Braised Red Cabbage with Apple & Spices £5.5
Sharing Gravy £5





DESSERTS

Traditional Christmas Pudding
Whipped Brandy Butter, Brandy Sauce, Redcurrants (gfo veo)

Cinnamon & Nutmeg Sugared Churros
Cointreau Chocolate Dipping Sauce (v)

Sticky Toffee Pudding
Dark Rum Butterscotch Sauce, Vanilla Ice Cream (gf v)

Vanilla & Pistachio Cheesecake
Pistachio Cream, Toasted Katafi & Pistachio Crumb, Salted Dark Chocolate Shard,
Cherry Sauce (veo v gfo)

Local Cheese Board
Welsh Vintage Cheddar, Shropshire Blue, Spiced Pear & Apple Chutney,
Celery, Grapes, Crackers (gfo)
£3 Supplément

*Please make us aware of any allergies or dietary requirements and please make them very clear on your pre order.
If you have any questions please don't hesitate to contact us.*

TO BOOK

We ask for a £20 deposit per person to confirm your booking.

We ask for your full drinks and food pre order along with dietary requirement using our pre order form supplied.

We require your completed pre orders by

Monday 11th November 2024

A preorder form will be emailed to you and we can only accept your final pre order in these formats or emailed to us at
hello@loopyshrew.com

If your pre order is not received and/or we do not receive your full deposit, The Loopy Shrew reserve the right to release your booking.

On the day of you party, we are only able to take one payment per table for your final bill,
unless there has been previous arrangement made.

TERMS & CONDITIONS

Please read carefully prior to confirming your booking.

All bookings are deemed provisional until a deposit and full food and drinks pre order has been received.

Deposits are taken by card or debit card only, these card details will be securely held on file
for any cancellations less than 48hrs of your party date and for any loss or damages caused during your party.

All Christmas parties are allocated a 2.5 hr dining period.

It is important that your party all arrive and are sat at the time of your booking. If parties are incomplete or late they run the risk of being
reallocated to a different time, date or a reduction in courses.

While every effort will be made to accommodate your specific table or table plan, we cannot guarantee this.

Please coordinate with The Loopy Shrew regarding any table decorations to avoid any problems on the date of your booking.

A discretionary 10% service charge is added to your final bill



Festive Drinks Packages

Please ask for our drinks packages &
receive exclusive prices available pre order only