



The School House

W E E F O R D



FESTIVE LUNCH & DINNER 2026



TUESDAY TO FRIDAY | SATURDAY

2 COURSES £27.50	3 COURSES £33.50	3 COURSES £37.50
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STARTERS



*Beautifully prepared seasonal dishes
to begin your festive celebration.*

- * Sautéed mushrooms in a white wine and garlic cream sauce.
- * Cold king prawn salad, radish, charred corn and lemon and chive dressing.
- * Chef's homemade spiced root vegetable with croutons.
- * Galia, cantaloupe and watermelon with a winter berry compote.
- * Goats cheese, walnut and beetroot salad with a honey and mustard dressing.
- * Roasted pigs in blankets with a cranberry glaze.



MAINS



*Hearty and flavoursome dishes,
perfect for the season.*

- * Herb crusted fillet of salmon with a warm tartare sauce.
- * Breast of local pheasant, mushrooms, onions, tomatoes and tarragon in a rich red wine sauce.
- * Roast crown of Staffordshire turkey with traditional accompaniments.
- * Grilled fillet of seabass with roasted sprouts and pancetta in a white wine sauce.
- * Confit of pork belly, apple puree, apple crisp and jus.
- * Pan-fried breast of chicken filled with lemon and thyme sausage meat wrapped in streaky bacon, and red wine jus.

Fresh market vegetables and potatoes included.



DESSERTS



*A delicious finish to
your Christmas meal.*

- * Christmas pudding with rum and brandy sauce.
- * Baileys crème brûlée.
- * Chocolate and raspberry dome with chocolate sauce.
- * Christmas pudding cheesecake with cognac cream.
- * Clementine meringue tart with dehydrated orange.
- * Apricot and frangipane tart with Amaretto cream.



SIDES



£4.50 EACH

- * Pigs in blankets
- * Honey roasted vegetables
- * Brussel sprouts and pancetta



*Please advise a member of our team of any
allergies or dietary requirements.*

Some of our game dishes may contain shot.

*A discretionary 10% service charge
will be added during the festive period.*