

CHRISTMAS FAYRE

MENU

STARTERS

Curried parsnip soup, crusty bread

Chicken, ham hock and leek terrine, cider and apple chutney, salad, herb crostini

Thai crab cakes, sweet chilli cream

Salted roast beetroot, feta, home-pickled onions, mixed leaves

MAINS

Roasted crown of Herefordshire turkey, all the trimmings

Slow-roasted blade of beef, herb mustard mash, baby vegetables, wild mushroom and red wine jus

Pork medallions, fondant potatoes, baby vegetables, port and thyme reduction

Pan-fried gilt head bream, saffron and dill potatoes, basil-infused stir-fried vegetables, redcurrant reduction

Chestnut, spinach and blue cheese en croute, herb-roasted new potatoes, baby vegetables, fragrant tomato and basil sauce

DESSERTS

Home-made chocolate brownie, white and dark chocolate sauces, ice cream

Traditional Christmas pudding, brandy sauce

Home-made syrup sponge, custard

White chocolate and Bailey's cheesecake, clotted cream, chocolate sauce

Cheese selection (Worcester gold, Cheddar and Brie), fruit chutney, grapes, celery, biscuits

Adults £37.00 pp

Children £26.50 pp *(aged 12 and under)*

Booking is required. A non-refundable deposit of £10 per person is required on booking to secure your reservation. All pre-orders are required no less than 10 days prior to the date of your reservation. Pre-order forms are available on booking.