

NEW YEAR'S EVE GALA DINNER

MENU

Roasted vine tomato soup, basil oil and
crème fraîche, basil baked bread **V**

Chicken and duck liver pâté, red onion and
cranberry chutney, salad, herb crostini

Pan-fried pigeon breast, walnut salad,
balsamic and redcurrant reduction

Whipped goats cheese tart topped with
caramelised pine nuts and herb crust,
red wine dressing

Smoked salmon, crayfish and crab roulade,
caramelised lemon and dill dressing,
crusty bread

Sorbet selection

Herb crusted trio of lamb cutlets served with
a rosemary jus, potato fondant,
seasonal vegetables

Pan-fried duck breast, dauphinoise potatoes,
julienne of vegetables, caramelised orange
and black cherry sauce

Roast monkfish wrapped in Parma ham with
a saffron infused fish broth,
dauphinoise potatoes, seasonal vegetables

Fillet of Herefordshire beef Wellington
(medium/rare), wild mushroom and spinach
duxelles, wrapped in prosciutto ham,
encased in shortcrust pastry, potato fondant,
Tenderstem broccoli, red wine and
thyme jus

Beetroot and red onion tarte tatin,
topped with sun-blush tomatoes, feta
cheese (optional), herb roasted potatoes,
rocket salad **V**

Chocolate and Cointreau mousse,
almond shortbread, Chantilly cream

Poached pear in a mulled wine syrup, lemon
crème fraîche

White chocolate and Baileys crème brûlée

Banoffee cheesecake with a caramel sauce and
a citrus cream topping

Chef's cheese selection
(Worcester gold, Cheddar and smoked
applewood cheese) apple chutney, grapes,
celery, cheese biscuits

Exotic fruit salad, served with mint and cointreau
infused vegan cream or vegan ice cream **V**

Adults £98.00 pp

Children £70.00 pp *(aged 12 and under)*

Food allergies and intolerances - Please speak to our staff about the ingredients in your meal

A 50% non-refundable deposit is required when making your reservation with the final non-refundable balance due by 1st December. All menu choices should also be made by this date for each guest in your party. Order forms are available from reception on booking. For full Terms & Conditions, please visit our website

CHRISTMAS DAY MENU

Prosecco and canapé on arrival

Roasted vine tomato soup, basil oil and crème fraîche, basil baked bread **V**

Chicken and duck liver pâté, red onion and cranberry chutney, salad, herb crostini

Pan-fried pigeon breast, walnut salad, balsamic and redcurrant reduction

Whipped goats cheese tart topped with caramelised pine nuts and herb crust, red wine dressing

Smoked salmon, crayfish and crab roulade, caramelised lemon and dill dressing, crusty bread

Lemon sorbet and mint

Roasted crown of Herefordshire turkey, pigs-in-blankets, roasted chestnut and cranberry stuffing, roast potatoes, seasonal vegetables

Pan-fried duck breast, dauphinoise potatoes, julienne of vegetables, caramelised orange and black cherry sauce

Fillet of Herefordshire beef Wellington (medium/rare), wild mushroom and spinach duxelles, wrapped in prosciutto ham, encased in shortcrust pastry, potato fondant, Tenderstem broccoli, red wine and thyme jus

Herb crusted trio of lamb cutlets served with a rosemary jus, potato fondant, seasonal vegetables

Roast monkfish wrapped in Parma ham with a saffron infused fish broth, dauphinoise potatoes, seasonal vegetables

Beetroot and red onion tarte tatin, topped with sun-blush tomatoes, vegan feta cheese (optional), herb roasted potatoes, roquette salad **V**

Traditional Christmas pudding, brandy cream, brandy snap

Chef's cheese selection (Worcester gold, Cheddar and smoked applewood cheese) apple chutney, grapes, celery, cheese biscuits

White chocolate and Baileys crème brûlée

Chocolate and Cointreau mousse, almond shortbread, Chantilly cream

Banoffee cheesecake with a caramel sauce and a citrus cream topping

Exotic fruit salad, served with mint and cointreau infused vegan cream or vegan ice cream **V**

Truffle shortbread, mince pies, tea or coffee

Adults £125.00 pp Children £67.50 pp *(aged 12 and under)*
Infant £31.50 pp *(aged 2 and under)*

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