



CHRISTMAS EVENING MENU

MONDAY - SATURDAY 6PM - 9PM
27TH NOVEMBER 2023 TO 23RD DECEMBER 2023

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STARTERS

Cream of parsnip & carrot soup with focaccia croutons & fresh bread
Severn and Wye smoked salmon with toasted Irish soda bread, chive butter & cucumber
Grilled Goats cheese with pickled beetroot & walnut salad
Wild game terrine (pheasant, pigeon & duck) with spiced apple & date chutney & toast
Seared beef, red onion & Stilton salad

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MAIN DISHES

Pan roast wild duck breast with braised red cabbage, sautéed mushrooms & spiced apple chutney
Pork fillet medallions in port & Stilton cream with kale & thyme roast carrots
Local roast turkey breast with pork & herb stuffing, pigs in blankets, thyme roast carrots & brussels sprouts
Stilton, leek, spinach & walnut roast wrapped in filo pastry with kale, pickled beetroot & warm tomato chutney
Oven roasted hake fillet with Cheddar & herb crust, chorizo & crayfish butter, roast tomatoes & samphire
All main courses served with rosemary roast potatoes

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DESSERTS

Christmas pudding with brandy cream
Apple & cinnamon crème brulee with toasted almonds & shortbread
Lemon & lime posset with shortbread
Dark chocolate espresso mousse with amaretto biscuits

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£40 PER PERSON

