THE FROCESTER

Christmas Evening Menu

STARTERS

Lightly curried parsnip soup, chorizo and garlic croutons and homemade bread

Smoked salmon, pickled cucumber, horseradish cream and toasted Irish soda bread

Grilled goats cheese, pickled beetroot, pear and walnut salad

Wild game terrine with pheasant, pigeon and duck, spiced apple and date chutney and toasted sourdough

Seared beef, red onion and stilton salad

MAINS

Pan roast wild duck breast, braised red cabbage, black pudding, sauteed mushrooms, black pudding and spiced apple chutney.

Pork fillet medallions in port and stilton cream with kale and roast carrots.

Roast local turkey breast, pork and herb stuffing, pigs in blankets, thyme roast carrots and brussels sprouts.

Mushroom, leek, spinach and walnut roast wrapped in filo pastry, kale, pickled beetroot and warm tomato chutney.

Poached hake fillet, coconut and lime, sauteed leeks, chorizo and samphire

All served with rosemary roast potatoes and seasonal vegetables

DESSERTS

Christmas pudding, brandy cream and festive shortbread

Lemon and lime posset, mulled wine berry compote and shortbread biscuit

Apple cinnnamon creme brulee, toasted almond and shortbread

Dark chocolate fondant, salted caramel ice cream

£45 PER PERSON

AVAILABLE 30TH NOVEMBER 2026 TO 24TH DECEMBER 2026

MONDAY TO SATURDAY 6.00PM - 9.00PM