

CHRISTMAS 3 COURSE

£55 per guest

Please choose one choice for each course. Price may vary if you'd like to offer multiple options.

Starter

Duck, Fig and Port Parfait served with a Mulled Wine Reduction,
Winter Chutney and Artisan Toast

Smoked Salmon and King Crab Roulade with Horseradish,
Lemon and Sloe Gin Crème Fresh

Main

Marmalade-Glazed Roast Turkey, homemade Pork Sausage
wrapped with Crispy Bacon

Herefordshire Sirloin of Beef roasted with Shallots and Garlic,
cooked medium rare served with a Red Wine Reduction

Baked Salmon Fillet topped with Balsamic Glaze and a Zingy
Lemon Sauce

Main course served with:

*Traditional Goose Fat Roasted Potatoes, Butter glazed, minted
New Potatoes, Braised Red Cabbage with Cider and Apples,
Chantilly Carrots napped with Orange Butter, Sprouts and
Chestnuts*

Dessert

Christmas Pudding on a Chocolate Brioche Base served with a
Vanilla & Brandy Custard

Tart de Citron with fresh Mango Coulis

Salted Caramel Chocolate Ganache Torte with Vodka Cream

Selection of Herefordshire Cheese with a Shot of Vintage Port

Vegetarian Starter and Main

Classic Vichyssoise served hot with Crunchy Roasted Garlic
Croutons(v)

Mediterranean Wellington teaming with Roasted Vegetables,
Pesto, Tomato and topped with Mozzarella (v)