



LUXURY CHRISTMAS 3 COURSE

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)

