



RUSTIC CHRISTMAS THREE COURSE MENU

Starters

Traditional Prawn Cocktail (gf)
Smoked Salmon & Beetroot Salad (gf)

All served with a Roll & Butter

Main Courses

Succulent Stuffed Roast Turkey with Pigs in Blankets
Herefordshire Beef Braised with Red Wine, Mushrooms & Shallots

All served with Roast and Boiled potatoes and Seasonal Vegetables

Puddings

A Delicious Sticky Homemade Treacle Tart Served with Cream
Apple Pie served with a side of Clotted Cream
Traditional Christmas Pudding with Brandy Butter

Vegan Starter and Main

Tomato and Red Pepper Soup served with Crusty Bread (vegan)
Lentil stuffed Butter-nut Squash (vegan) (gf)
Free-From Christmas Pudding (vegan) (gf)

