



TRADITIONAL THREE COURSE MENU

Starters

Choose one vegetarian starter or one vegetarian plus one meat/fish starter

- Country Vegetable Soup** served with Artisan Breads (vegan)
Chicken Liver & Brandy Pate OR **Peppered Smoked Mackerel Pate** served with Melba Toast
Classic Smoked Salmon with Lime & Chive Creme Fraiche (gf)
Caramelised Onion, Tomato & Mozzarella Bruschetta With a Balsamic Glaze & Fresh Oregano (v)

Main Courses

Choose one meat, one fish main and one vegetarian main

- Local Herefordshire Sausages** with Buttery Mashed Potato, Seasonal Vegetables & Onion Gravy
Herby Beef Bourguignon served with Buttery Mashed Potato & Seasonal Vegetables
Local Herefordshire Chicken served with Lemon & Thyme Stuffing, Roast Potatoes, Seasonal Vegetables & Rich Gravy
Herefordshire Beef served with Yorkshire Pudding, Creamy Horseradish, Roast Potatoes, Seasonal Vegetables & Rich Gravy
Salmon Fillet with a Hollandaise Sauce, Crushed Minted New Potatoes & Seasonal Vegetables
Vegetable Wellington served with Roast Potatoes, Seasonal Vegetables & Rich Gravy (v)
Creamy Pea & Herb Risotto with Parmesan Shavings (v) (gf)
Vegetarian Lentil Cottage Pie served with Seasonal Vegetables (vegan) (gf)

Desserts

Choose one or two desserts

- Traditional Eton Mess** (gf)
Glazed Lemon Tart served with Raspberry Coulis
Homemade Sticky Toffee Pudding with Caramel Sauce & Fresh Cream
Chocolate Brownie with Vanilla Ice Cream (can be vegan/gluten free)

We can provide Seasonal Fruit Salad served with or without Fresh Cream for anyone that doesn't wish to have one of the sweet desserts e.g. for diabetics

