

# 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

Garlic Prawns with Paprika Aioli, Baby Gem and Tomato Chutney Brioche

Classic Creamy Vichyssoise Soup served hot with Crunchy Roasted Garlic Croutons (V)

Pea Bhaji with Coriander and Mint Puree and Tomato and Mango Chutney with Pickled Onion (Vg) (GF)

Whipped Cashew & Pistachio on Poached Malbec Pear with Beetroot & Frisse Salad (Vg) (GF)

## **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

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

Classic Chestnut and Cranberry Nut Roast topped with a Salsa Rossa (Vg) (GF)

## **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

**£65 per person**