

RUSTIC CHRISTMAS THREE COURSE MENU

Starters

Traditional Prawn Cocktail (GF)

Smoked Salmon & Beetroot Salad (GF)

Spiced Tomato and Red Pepper Soup (Vg) (GF)

All served with a Bread Roll & Butter

Mains

Succulent Stuffed Roast Turkey with Pigs in Blankets

Herefordshire Beef Braised with Red Wine, Mushrooms & Shallots

Lentil stuffed Butter-nut Squash (Vg) (GF)

All served with your favourite Christmas Vegetables, Gravy and Condiments

Puddings

A Delicious Sticky Homemade Treacle Tart Served with Caramel Sauce

Apple Pie served with Vanilla Ice Cream

Traditional Christmas Pudding with Brandy Butter

Chocolate Brownie with Vanilla Ice Cream (Vg) (GF)

£45 per person