

Christmas Celebration Dinner

£28.50 per person for 3-courses
(including coffee & mince pies)

To start

Confit duck & pheasant terrine

Kumquat pickle, orange reduction

Grilled Brown trout

Potato, beetroot salad, sherry vinegar dressing

Artichoke veloute

Roast root vegetables

Mains

Roast breast of Herefordshire turkey

Sautéed kale, honey & rosemary roast potatoes, parsnip & swede puree

Slow cooked blade of beef

Confit root vegetables, creamed potato, horseradish cream, red wine jus

Pan fried Swordfish steak

Butter beans, spinach, capers, tomato beurre blanc

To finish

Christmas pudding

Vanilla ice cream, rum sauce

Selection of fine Cheese of local origin

Home-made chutney

Duo of chocolate mousse

Mint & choc chip ice cream

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Tea/coffee and mince pies