

# *Christmas Day Menu*

## *Starters*

*Roasted Parsnip and Honey Soup* with chestnut croutons, crispy onions and crusty bread  
(V)

*Venison and Belly Pork Terrine* with juniper berry and port dressing, game chips and cranberry toast

*Smoked Salmon Roulade* with beetroot and celeriac pickle salad, crayfish and lemon dressing and granary toast (G\*)

## *Mains*

*Turkey Roulade*- Turkey stuffed with spinach, apricot, sausage meat and cranberry, wrapped in smoked bacon and served with roast potatoes and seasonal veg and rich gravy  
(G,N)

*Fillet of Beef* served with hasselback potatoes and seasonal vegetables in a rich red wine shallot and blackberry jus (G,N)

*Pan Seared Seabass Fillet* on a leek rosti, caper, lemon and mussel cream with wilted greens

*Wild Mushroom, Spinach, Pinenut and Cranberry Filo Parcels* with a sweet potato and butternut puree & sun blush tomato dressing (V)

## *Desserts*

*Homemade Christmas Pudding* with brandy sauce and cream

*Cherry and Frangipane Tart* with a cherry brandy compote, vanilla ice cream and Christmas shortbread

*White and Dark Chocolate Torte* with a caramel biscuit base and coffee ice cream

*Herefordshire Cheese Board* with grapes, celery, homemade relish & biscuits\*

*Coffee or Tea with Homemade Truffles*

£65 per head Child u12 £35

Price includes glass of prosecco on arrival

(\* £4 additional charge for Cheeseboard)