

# *Live and let live*

## *Christmas Menu 2018*

### *Starters*

*Homemade parsnip and apple soup served with a freshly baked roll & croutons. (v)*

*Seasoned deep fried whitebait with lemon, tartar sauce & farmhouse bread.*

*Pork Terrine, apple and red onion marmalade, croutons.*

*Mixed Olives, sundried tomato, freshly baked roll, balsamic dip. (v)*

*Melted Goats cheese, cranberry marmalade, leaves, balsamic dressing. (v)*

### *Mains*

*Traditional Christmas dinner with tender free-range turkey breast, homemade herbs and sausage meat stuffing, roast & new potatoes, roast parsnips, carrots, sprouts, pigs in blanket, cranberry sauce & turkey gravy.*

*Fillet steak medallions from Vineyard farm, Donnington, Ledbury, in a brandy and peppercorn sauce, sauté potatoes, fresh vegetables.*

*Goats cheese and red onion tart drizzled with honey served with a walnut salad and sauté potatoes. (v)*

*Grilled Sea Bass, sauté potatoes, fresh vegetables, parsley sauce.*

*Mushroom & spinach risotto, Truffle oil, parmesan shavings, rocket. (v)*

### *Desserts*

*Traditional Christmas pudding with brandy sauce or custard.*

*Chocolate and salted caramel tart with chocolate sauce and caramel ice-cream.*

*Bread and butter pudding with custard.*

*Sticky toffee pudding with custard.*

*Winter fruit crème brulee with biscuit.*

*Selection of local ice creams:*

*3 scoops choose from Vanilla, Strawberry, salted caramel, chocolate, honeycomb, minted chocolate.*

*also*

*Local cheese & biscuits (Hereford Hop, Whittington Oak & Stilton) with apple chutney for an additional £2.00*

*Crackers & Jugs of water on table.*

*Filter coffee & Tea available £1.75 each*

**£22 per person (3 courses) £18.50 per person (2 courses)**

**Children under 10 £12.50 (2 courses)**

**minimum of 4 people per booking**

**£10.00 deposit per person required when booking. Pre-order essential.**

**Available from 4th Dec - 24th Dec**

**Phone No 01886 821462**