

Live and let live

Christmas Menu 2017

Starters

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

Seasoned deep fried whitebait with lemon, tartar sauce & locally made bread.

Chicken liver and cognac pate served with onion marmalade & toast.

Deep fried mozzarella with cranberry sauce. (v)

Mains

Traditional Christmas dinner with tender free range turkey breast, home made sausage meat stuffing, roast & new potatoes, roast parsnips, carrots, sprouts, pigs in blanket, cranberry sauce & gravy.

Chargrilled Sirloin steak from Vineyard farm, Donnington, Ledbury, served with proper chips, mushrooms, roast tomato, garden peas and a red wine sauce.

Goats cheese, red onion and beetroot tart drizzled with honey served with a walnut salad and new potatoes. (v)

Pan roasted cod with a leek and mushroom risotto.

Desserts

Traditional Christmas pudding with brandy sauce.

Chocolate cheesecake with chocolate ice-cream.

Lemon tart with lemon ripple ice cream.

Winter fruit crème brulee.

Selection of ice creams from Kelsmor Dairy, Garway, Herefordshire:

3 scoops choose from Vanilla, Strawberries & cream, salted caramel, chocolate or lemon ripple

Cheese & biscuits (Hereford Hop, Whittington Oak & Worcester Gold) for an additional £1.00

Crackers & Jugs of water on table.

Fresh ground coffee & Tea available £1.75 each

£22.50 per person (3 courses) minimum of 4 people per booking
£10.00 deposit required when booking. Pre-order essential.

Available from 1st Dec - 24th Dec

Phone No 01886 821462

Merry Christmas