



CHRISTMAS FAYRE

Spiced Carrot & Butternut Squash Soup
toasted sourdough and butter (VGO · GFO)

Chicken Liver Parfait
red onion chutney, dressed leaves & sourdough (GFO)

Classic King Prawn Cocktail
gem lettuce, bread & butter (GFO · DFO)

Breaded Brie Wedges
cranberry sauce



Roast Turkey
pigs in blankets, roasted potatoes, parsnips & carrots, homemade Yorkshire pudding & rich gravy (GFO · DFO)

Roast Herefordshire Beef Striploin
roasted potatoes, parsnips & carrots, homemade Yorkshire pudding & rich gravy (GFO · DFO)

Pan-Roasted Salmon Fillet
fondant potato, asparagus & hollandaise sauce (GFO)

Brie, Mushroom & Cranberry Wellington
roasted potatoes, parsnips, carrots & rich gravy (V)
vegan option available on request

*All of our meat is proudly sourced from D.T. Wallers Butchers, Ledbury.
Served with family-style seasonal vegetables and cauliflower cheese (GF)*



Chocolate Trillionaire Tart
blood orange sorbet (VG · GFO)
Traditional Christmas Pudding
brandy sauce

Classic Crème Brûlée
shortbread biscuit (GFO)
Trio of Cheeses
crackers, chutney, butter & grapes (GFO)

Warm Mince Pies
served with tea or coffee

£ 3 9 . 9 5 PER PERSON

Dietary Key:

*V – Vegetarian · VG – Vegan · VGO – Vegan Option Available · GFO – Gluten-Free Option Available
£10pp deposit required on booking | Full payment and preorder due 2 weeks before
Function room available for large parties | DJ and band recommendations available*