

Christmas Day Menu

Three Course Set Menu Pricing TBC

Starters

Wild Creamy Garlic Mushrooms **V** **GFO**
Served With Local Toasted Sourdough & Balsamic.

Handmade Leek & Potato Soup **V** **VEO**
With Local Toasted Sourdough & Salted Gloucestershire Butter.

Prawn & Crayfish Cocktail **GFO**
Shredded Iceberg Lettuce & Celery In A Bloody Marie Rose Sauce With Sourdough.

Main Course

Herefordshire Butter Baked Turkey Crown **GFO**
Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, Pig In Blanket & Rich Gravy.

Roasted 28 Day Aged Sirloin Of Beef **GFO**
Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, Pig In Blanket & Rich Gravy.

Chef's Handmade Butternut Squash Nut Roast **V** **VEO** **GFO**
Served With Roast Potatoes, Winter Seasonal Vegetables, Yorkshire, & Rich Vegetarian Gravy.

Dessert

Traditional Christmas Pudding **V** **VEO**
Served with Brandy Creme Anglaise.

Pistachio, Almond & Chocolate Torte **VE** **GF**
Served Pistachio Sauce & Raspberries

Lotus Biscoff Cheesecake **V**
Served With Raspberries, Lotus Sauce, Lotus Crumb & Double Cream.

V Vegetarian **VE** Vegan **VEO** Vegan Option **GF** Gluten Free **GFO** Gluten Free Option