

Christmas Menu

To Start

*Carpaccio and bresaola of Doward venison with
Smoked apple rémoulade, juniper oil.*

Cured and fresh west coast mackerel rillettes, avocado sorbet, dill jelly.

Duck liver and foie gras parfait, Madeira syrup, chestnut brioche.

Twice baked Herefordshire soufflé, beetroot dressing.

Main Meal

Traditional roast Madgetts farm turkey with all the trimmings.

*Braised blade of Herefordshire beef, wild mushroom risotto,
horseradish hollandaise, port sauce.*

Fillet of brill, roast salsify, cauliflower gratin, lentil vinaigrette.

Roast aubergine, smoked cheddar crust, casserole of winter vegetables.

To Finish

Homemade Christmas Pudding, brandy ice cream.

Assiette of citrus fruit.

Pineapple and cardamom Brulé

Selection of British farmhouse cheese from the Mousetrap, Hereford

£22.50 for Two Courses

£28.50 for Three Courses

Parties and groups very welcome

*Christmas Menu available
1st December up to and
including 23rd December*

*For more information & reservations
call 01989 562655*

