



# Christmas Feasting Menu 2018

Christmas Lunch or Dinner will be served in our newly refurbished shared eating space, the dining room. If you would like to book a private space to host your dinner, we can arrange that at an additional cost.

## Starters

Spiced parsnip & apple soup with parsnip crisps (V)

*or*

Roast squash salad, braised red cabbage purée, baby watercress, savoury granola (V)

*or*

Severn & Wye Valley smoked salmon, crispy capers, horseradish crème fraîche, crostini

## Main Course

Roast breast of turkey, chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, honey & thyme roasted carrots and parsnips, red wine gravy

*or*

Fillet of salmon Lemon & dill mash, shellfish, lobster & Champagne sauce

*or*

Cranberry, walnut & almond roast, roast potatoes, thyme roasted carrots & parsnips, onion gravy (V)

## Dessert

Panettone, winter berries and zabaglione cream trifle

*or*

Traditional Christmas pudding with brandy sauce

*or*

Chocolate & orange cheesecake with spiced creme fraiche

If any of your delegates are vegan please speak to us and we can provide a vegan menu.

£30.00 per person inc VAT

£38 per person including ½ bottle of wine inc VAT

Minimum 10 persons

