



Christmas Day Menu

Celebrate Christmas Day with a carefully crafted menu from our Head Chef

Adults £115 | Children £50

Advance booking and pre-ordering are required

Starters

Roasted cauliflower soup

Welsh rarebit crouton, salted butter, sourdough. (V, GFO, DFO)

Trio of crab

crab rosti & avocado, crab cake & mango salsa, crab & cucumber roulade. (GF, DF)

Cured duck breast

confit duck leg, duck liver parfait & brioche, beetroot, apple. (GFO)

Onion tarte tatin

truffled Cheese With No Name, hazelnuts, red wine poached pear, balsamic.

Mains

Roast turkey

pork, onion & sage stuffing, pig in blanket, roast potatoes, Brussels sprouts & chestnuts, braised red cabbage, honey roasted carrots, roast gravy. (GFO, DFO)

Roasted beef fillet

potato fondant, caramelised cauliflower, tender stem broccoli, truffle & red wine jus. (GF)

Halibut fillet

Jerusalem artichoke purée, fennel, potato terrine, fine beans, English sparkling wine & brown shrimp velouté. (GF)

Root vegetable & nut roast

sage & onion stuffing, roast potatoes, Brussels sprouts & chestnuts, braised red cabbage, honey roasted carrots, vegetable gravy. (GFO, DF)

Desserts

Christmas pudding

brandy sauce, brandy butter ice cream. (GFO)

Spiced apple panna cotta

gingerbread crumb, salted caramel ice cream. (GF)

Espresso Martini Crème Brûlée

chocolate cremeux, almond & rosemary shortbread. (GF)

Ludlow Farmshop Cheese Board

Ludlow Farmshop cheese selection, crackers, celery, Ludlow Farmshop chutney. (GFO)

Coffee and mince pie to finish

V Vegetarian | VE Vegan | VEO Vegan option | GF Gluten Free | GFO Gluten Free option | DF Dairy Free | DFO Dairy Free option
When preparing dishes we handle all common allergens. Many dishes can be altered to accommodate dietary requirements, please speak to a member of staff.