

The  
*Clive Arms*  
LUDLOW

## Christmas Day

Lunch is served 12pm until 2pm

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Jerusalem artichoke soup  
*artichoke fritter, sourdough, salted butter*

Seared scallop  
*scallop tartare, chicory, beetroot, apple, horseradish gremolata*

Cured local venison loin  
*celeriac, pear, Ludlow farm black pudding pastry, confit egg yolk*

Parsnip rosti  
*crispy egg, roasted red onion, glazed goat's cheese, spinach, herb dressing*

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Roast turkey  
*pork & sage stuffing, pig in blanket, roast potatoes, Brussels sprouts with chestnuts, braised red cabbage, carrot, parsnips, roast gravy*

Roast rib of beef  
*braised oxtail & potato terrine, swede fondant, winter greens, red wine & truffle sauce*

Wild seabass fillet  
*crab cannelloni, cauliflower & saffron puree, fine beans, braised carrot, chive velouté*

Beetroot, spinach and hazelnut wellington  
*roast potatoes, braised red cabbage, seasonal greens, vegetarian gravy*

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Traditional Christmas pudding  
*brandy sauce, cranberry compote*

Seasonal trifle  
*white chocolate, orange, sherry, toasted almonds*

Baileys & cinnamon crème Brûlée  
*gingerbread biscuit, salted caramel ice cream*

Ludlow Farmshop cheese selection  
*crackers, Ludlow Farmshop chutney, celery, walnuts*

