



The Worcestershire

Christmas Dinner Menu 2021

Roast Parsnip & Apple Soup

Home made Roasted Parsnip & apple Soup finished with a chive crème fraîche

Pear, Gorgonzola & Crisp bacon Salad

Finished with candied walnuts & a honey & mustard dressing

Cornish Crab & Potato Rosti

Home made Cornish crab & potato cake served on a white wine, lemon & cream sauce topped with chilli jam

Home made Potted Smoked Mackerel Pate

Served with pickled cucumber, griddled sour dough & watercress

Sauteed Truffled Mushrooms

Sauteed Mushrooms with cream & garlic served on toasted Ciabatta

Finished with truffle oil, parmesan & Rocket



Roast Worcestershire Turkey

Slices of Roast Turkey with traditional stuffing bacon wrapped chipolatas, cranberry sauce & roast gravy

Duo of Lamb

Slow cooked shoulder & roast Rump of Lamb served with wilted spinach, creamed potatoes, onion puree & minted red wine jus

Slow cooked Blade of Beef

served on creamed potatoes with a smoked bacon, mushroom & red wine sauce & parsnip crisps

Roasted Fillet of Salmon

Served on sautéed potatoes & baby spinach, finished with a lobster & prosecco sauce

Roasted Butternut Squash & goats Cheese Wellington

Served on a sundried tomato & rocket salad with a balsamic dressing



Christmas Pudding

Traditional Christmas Pudding served warm with crème anglaise & brandy cream

Vanilla Crème Brulee

Home made crème Brulee served with Raspberry sorbet & amaretto biscuits

Chocolate & Cherry Brownie

Home made Belgium chocolate Brownie served with a cherry & Kirsch compote, chocolate soil & fresh whipped cream

Belgium Waffle & Caramelised Bananas

Toasted Belgium waffle with caramelised bananas, caramel sauce, toffee ice cream

Cheese & Biscuits

Brie, Stilton & Mature Cheddar Cheese served with a plum & apple chutney & biscuits

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Coffee

served with Mince Pies

£23.00 per person

Pre orders required one week prior to the event

