



To start...

## **CELERIAC & APPLE SOUP**

apple reduction

# **CURED SALMON TARTARE**

pickled kohlrabi, avocado & crème fraiche

## **CONFIT DUCK, PIGEON & PRUNE TERRINE**

black orange chutney & brioche

## **BEETROOT & GOATS CHEESE ROULADE**

hazelnuts, rocket & balsamic

Followed by...
MULLED PLUM SORBET

# Achoice of main courses

# **ROAST WORCESTERSHIRE TURKEY**

roast potatoes, cranberry & sage stuffing, sautéed sprouts, chipolata and turkey jus

#### PAN ROAST TURBOT FILLET

smoked bacon gratin, broccoli, scallop & tarragon

#### ROAST LOIN OF LOCAL VENISON

cottage pie, carrot & swede, crispy kale, thyme jus

## **BUTTERNUT SQUASH, SAGE & PARMESAN TART**

parmentier potatoes, chestnuts & truffle oil

**CHRISTMAS PUDDING** 

And to finish

#### OHIIISTWAS I ODDINO

candied orange & brandy anglaise

## DARK CHOCOLATE & SALTED CARAMEL DELICE

poached pear, passionfruit sorbet & brandy snap

## THE DEWDROP CHEESE BOARD

celery, grapes, chutney & biscuits

ADULTS £100 // CHILDREN (5-13) £50 // CHILDREN (UNDER 5) EAT FREE

Some of our menu items
contain allergens including
gluten, nuts, milk, eggs,
fish, shellfish, soya,
celery, mustard, sulphites,
sesame & lupin.

lease ask a member of staft
for more information.