



Slavleys

RED LENTIL, PARSNIP & APPLE SOUP

artisan bread

OAK SMOKED SALMON MOUSSE

PRESSING OF HAM HOCK & PARSLEY

pineapple relish, toasted brioche

ROOT VEGETABLE & PARMESAN GRATIN

pickled fennel, crostini, lemon & dill wilted spinach, parmesan & parsley cream



ROAST WORCESTERSHIRE TURKEY

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

GRILLED SEABASS FILLET

sautéed new potatoes, leeks & beetroot, curly kale, beurre blanc

CONFIT PORK BELLY

creamed potatoes, braised red cabbage, roasted roots, cider & sage café au lait

WILD MUSHROOM & TARRAGON RISOTTO

truffle & parmesan



CHRISTMAS PUDDING

brandy anglaise

DARK CHOCOLATE & ORANGE MOUSSE

spiced shortbread

PLUM PANNACOTTA

mulled fruits & flapjacks

THE DEWDROP CHEESE BOARD

celery, grapes, chutney & biscuits

LUNCH: 2 COURSES £21.95 // 3 COURSE £25.95 DINNER: 2 COURSES £24.95 // 3 COURSE £29.95

contain allergens including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites,

for more information.