

## FESTIVE CELEBRATIONS AT

THE MANOR

## STARTERS

Cream of Apple, Parsnip and Potato Soup (V)

Goats cheese crumb, toasted walnuts

Game, Pistachio and Cranberry Terrine

Winter fruit chutney, granary toast

**Braised Oxtail Croquette** 

Soft poached hen's egg, meat jus

Maple Cured Salmon

Lime and shrimp mayonnaise, horseradish beignets

Goats Cheese, Fig and Onion Tart (V)

Candied walnut

## MAIN COURSES

Slow Braised Blade of Herefordshire Beef

Truffled mushrooms and pancetta, horseradish creamed potatoes, red wine jus

Crisp Confit of Woodland Pork Belly

Parsnip, roast garlic puree, bubble and squeak, red cabbage chutney, port jus

Apple Wood Smoked Cheddar Souffle (V)

Herb butter potatoes, truffle and parmesan velouté

Worcestershire Farm Turkey

Sage and cranberry stuffing, bread sauce, pigs in the blankets, duck fat roast potatoes, honey glazed parsnips, sprouts with chestnuts, rich poultry jus

Salmon Fillet En Croute

Creamed leeks, caper crushed new potatoes, glazed roast vegetables

## DESSERTS

Coffee Eclairs (V)

Coffee and caramel cream, salted caramel ice cream

Sticky Toffee Pudding (V)

Cinnamon and caramel sauce, vanilla ice cream

Christmas Pudding (V)

Grand Marnier creme anglaise

Spiced Red Wine Mulled Pear

Honey glazed rice pudding

Gingerbread and Clementine Trifle

Vanilla custard, sugared almonds

Selection of Homemade Ice Creams and Sorbets (V)

Artisan Cheese Slate (supplement +£5) (V)