

THE MANOR
At Abberley

FESTIVE MENU

TO START

Honey-roasted Parsnip Velouté

Walnut Butter, House Bread

Herefordshire Braised Ox

Smoked-hay Egg Yolk, Ox Jus

Maple & Orange Cured Salmon

Potato Tartare, Lemon Panna Cotta, Pickles

Goat's Cheese Bonbon

Red Onion and Fig Chutney

MAIN EVENT

Slow-braised Herefordshire Blade of Beef

Pomme Purée, Pancetta, Chestnut, Forest Mushroom, Beef Jus

Worcestershire Farm Turkey Roulade

All the Classic Trimmings

Applewood Smoked Cheddar Soufflé

Herb-butter Potato, Truffle and Parmesan Velouté

Severn and Wye Salmon Wellington

Caper and Lemon Beurre Blanc

DESSERTS

Christmas Pudding

Crème Anglaise, Brandy Ice Cream

Dark Chocolate Delice

Satsuma Sorbet, Jelly, Chocolate Aero

Orange Cheesecake

Orange Sorbet, Gingerbread Shortbread

Plum Frangipane

Plum Sauce, Raspberry Sorbet

Two Course £32.50

Three Course £38.50

(V) Vegetarian, (VG) Vegan Please be aware that some of the meats and fish are served medium rare.

Please inform us of any allergies or dietaries before ordering your meal. Some dishes may contain nuts.

As our food is cooked to order, there may be a short wait during busy periods. The menu is subject to daily change. Vegetarian or vegan dishes are available on request.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.

If for any reason the service you received fell short, please let us know and we will happily remove the charge.