THE MANOR
At Abberley

CHRISTMAS DAY
£140pp

AMUSE BOUCHE

Corn Fed Chicken and Smoked Pancetta
Black garlic gel

TO START

Duck Liver Parfait
Red onion and plum chutney, sourdough

Blood Orange Cured Salmon
Caviar, scallop mousse, pickled shallot

Leek and Potato Panna Cotta
Maple gel, black truffle

MAIN EVENT

Worcestershire Farm Turkey
Sage and apricot stuffing, pigs in the blanket, chateaux potato, jus

Butter Roasted Cornish Cod Loin
Champagne beurre blanc, saffron potato, samphire, herb oil

Applewood Smoked Cheddar Soufflé
Herb baked potato, parmesan custard

Herefordshire Beef Wellington
Truffle pomme pureé, beef fat roscof, bone marrow jus

DESSERTS

Christmas Pudding
Brandy ice cream, vanilla custard

Pedro Ximénez Sherry Trifflé
Quince jelly, spiced, crème anglaise

Black Cherry Gâteau
Cherry sorbet

Coffee and Mince pies

(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.