

THE MANOR
At Abberley

FESTIVE MENU

TO START

Honey Roasted Parsnip Velouté (V)

Walnut butter, house bread

Chicken Liver Parfait

Guinness bread, red onion chutney

Maple & Orange Cured Trout

Potato tartare, pickled shallots, red cabbage puree

MAIN EVENT

Herefordshire Rib of Beef

Pomme puree, lardons, chestnuts, beef jus

Worcestershire Farm Turkey Roulade

All classic trimmings, poultry jus

Sweet Potato, Chestnut and Leek Terrine (V)

Leek and truffle sauce

Severn and Wye Salmon Wellington

Caper and lemon beurre blanc

DESSERTS

Christmas Pudding

Creme anglaise, brandy ice cream

Dark Chocolate Delice

Cherry sorbet, cherry puree

Blood Orange Cheesecake

Orange sorbet, shortbread

Two Course £35

Three Course £40

(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.