

FESTIVE MENU

TO START

- Marco's game pie, young spinach and red wine jus
- Salad of chicory, candied hazelnuts, fresh pear and vintage Stilton (v)
- Velouté of carrot and pumpkin, with parmesan croutons (v)
- Mushroom tartlet, poached hen's egg and sauce hollandaise (v)
- Cocktail of Atlantic prawns, brown bread and butter, and sauce Marie Rose

MAIN COURSES

- Traditional turkey roast with all the trimmings, bread sauce, cranberry and roasting juices
- Classic steak and frites, with brandy and peppercorn sauce
- Wheeler's classic fish pie, with buttered garden peas
- Rosemary and potato risotto, with fricassee of wild mushrooms (v)
- Severn and Wye smoked haddock and leek fish cake, poached egg and sauce tartare

DESSERTS

- Traditional Christmas pudding, with brandy sauce (v)
- Black cherry and sherry trifle Wally Ladd (v)
- Mr White's rice pudding, with Armagnac and prunes (v)
- Classic fruit cake and vintage Stilton (v)
- Fresh banana, meringue, vanilla ice-cream and caramel mess (v)

TO FINISH

- Coffee and mini mince pies (v)

