



Hotel, Bar & Restaurant

Christmas Day 2010 Lunch Menu

Smoked Salmon Blini & Champagne



Pressed Terrine of Goosnargh Duck

with toasted brioche & truffle dressing

or

Pan Seared Hand Dived Scallops

with cauliflower puree & sherry caramel



Champagne Sorbet



Traditional Roast Breast of Locally Reared Turkey

with sage & onion mash, caramelised chestnuts & brussel sprouts, turkey jus

or

Roast Loin of Cotswold Venison

parsnip mash, buttered cabbage & glazed carrots

or

Crisp Fillet of Sea Bass

with a fricassee of roast artichokes, salsify & asparagus



Home Made Christmas Pudding

with rum sauce & brandy ice cream

or

Raspberry & Mascarpone Crème Brulée

with raspberry sorbet

or

A Selection of Cheese, Biscuits & Chutney



Colombian Coffee & Mince Pies

£75 per head

Gratuities are at your discretion and are shared entirely and equally amongst all staff

28 Day Dry Aged Hereford Beef, Free Range Pork, Malvern Hills Grass Fed Lamb & Free Range Chicken all from Hillworth Farm, Longdon Marsh;
Fresh Fish from New Wave Seafoods, Gloucester; Vegetables from Pershore Produce; Cheese from Fromage to Age, Chipping Campden

We would like you to know that some of our dishes may contain nuts and that we do not knowingly use genetically modified food products.