



COURTROOMS FESTIVE MENU



3 COURSES £40

SERVED WITH A SELECTION OF ARTISAN BREAD & BUTTER
AND UNLIMITED STILL & SPARKLING WATER

STARTERS

SPICED PARSNIP AND APPLE SOUP (VE)

Parsnip crisps, British rapeseed oil

SEVERN AND WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraiche

DUCK LIVER PARFAIT

Fig, date & green tea chutney

MAINS

*All served with roast potatoes, honey & thyme roasted parsnips and carrots, shaved brussels with chestnuts
& smoked pancetta and mulled wine & apple braised red cabbage (vegan option also available)*

ROAST BREAST OF TURKEY

Chestnut & cranberry stuffing, pigs in blankets, red wine gravy

SLOW COOKED BELLY OF PORK

Spiced apple pie, crackling, red wine gravy

BRAISED BLADE OF BEEF

Forestiere sauce, horseradish crème fraiche

FILLET OF SALMON

Shellfish, lobster & Champagne sauce

CRANBERRY, WALNUT AND ALMOND ROAST (VE)

Onion gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)

Jersey cream & amaretti custard

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

DARK CHOCOLATE TORTE (V)

Raspberry coulis, vanilla crème fraiche