

# COURTROOMS FESTIVE MENU



4 COURSES £45

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)

<sup>2</sup> Raspberry coulis, vanilla crème fraiche

## TO FINISH

### A SELECTION OF BRITISH CHEESES (V)

served on a platter for your table

### TEAS, COFFEE AND CHOCOLATE TRUFFLES<sup>^</sup>



(V) = vegetarian; (VE) = vegan. <sup>^</sup>Contains alcohol. \*Contains nuts and alcohol.