



# COURTROOMS FESTIVE MENU

5 COURSES £50

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

A SELECTION OF THREE CHRISTMAS CANAPÉS ON ARRIVAL

## 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

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## 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.