

CHRISTMAS DAY

AT

THE RIVERSIDE

Five-course Christmas lunch with coffee or tea and seasonal treats - £100

PRE-DINNER

Wild Mushroom & Black Truffle Velouté

Goats Cheese Bon-Bon – Crème Fraiche Ragstone Goats Cheese, Herefordshire

STARTERS

Cauliflower & Smoked Cheese Soup

Pickled Cauliflower - Rosemary Locally Smoked Cheese

River Trout

Smoked & Cured - Beetroot - Fennel Chalk Stream British Trout

Smoked Duck

Parsnip - Honey Local Sourced Duck

Jerusalem Artichoke & Barley Risotto

Pickled Apple - Watercress Artichoke Grown in our Kitchen Gardens

MAIN COURSES

Roast Organic Local Bronze Turkey

All the Trimmings
Turkeys from R Parkes, Westhope, Shropshire

Roast Herefordshire Beef

Roast Topside & Braised Cheek – Yorkshire Pudding – Celeriac – Oxtail Sauce Locally Sourced Rare Breed Beef from Mark Hurds, Weobley

Halibut

Brassica - Horseradish - Cream & Dill Sauce Sustainable Wild British Halibut

Parsnip & Hazelnut Nut Roast

Leek Gratin - Wild Herbs Herefordshire Grown Parsnips & Herbs

PRE-DESSERT

Heritage Pear

Douglas Fir - Yoghurt Douglas Fir & Pears Grown in our Grounds

DESSERTS

Christmas Pudding

Brandy Butter Ice Cream Our own Traditional Recipe

Spiced Pumpkin Cheesecake

Ginger Ice Cream – Pumpkin Seed Granola Homegrown Crown Prince Pumpkin

Chocolate Mousse Cake

Honeycomb - Meadowsweet Ice Cream Meadowsweet Foraged from the Surrounding Valley

Elderberry Pannacotta

Meringue – Bay Ice Cream Wild Elderberries from our Grounds