

CHRISTMAS DAY AT

THE RIVERSIDE

Five-course Christmas lunch with coffee or tea and seasonal treats - £110

PRE-DINNER

Goats Cheese

Beetroot – Walnut Ragstone Goats Cheese from Neals Yard Creamery, Herefordshire

STARTERS

Parsnip & Herefordshire Perry Soup

Honey Oat Soda Bread Made with Newton Court Black Mountain Perry

Cured Salmon

Fennel - Crème Fraiche Cured in Rockfield Pink Gin & Clementines

Venison Ragu

Celeriac - Apple - Sunflower Seed Local Estate Managed Roe Deer

Barley Risotto

Wild Mushroom - Pine Oil - Foraged Herbs Foraged by our Team of Chefs

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 – Parsnip – Oxtail Sauce Locally Sourced Rare-Breed Beef from Mark Hurds, Weobley

Halibut

Leek - Cobnut - Watercress Sauce Sustainable Wild British Halibut

Gratin of Winter Roots

Butterbeans – Winter Herbs Herefordshire-Grown Roots Vegetables & Herbs

PRE-DESSERT

Apple

Chicory Root - Honey Apples Grown in our Grounds

DESSERTS

Christmas Pudding

Brandy Butter Ice Cream Our Traditional Recipe

Meadowsweet Rice Pudding

Blackberries – Wye Valley Mead Meadowsweet Foraged from the Surrounding Valley

Chocolate Torte

Pear - Yoghurt Heritage Pears from Herefordshire

Baked Orange Cream

Spiced Garden Pumpkin – Pumpkin Seed Praline Homegrown Crown Prince Pumpkin