

Christmas Party Menu

Parsnip & Apple Velouté Soup

Sage Oil – Pickled Apple

Home-grown garden parsnips and apples

Juniper & Local Gin Cured Salmon

Chicory – Lemon Verbena – Crème Fraiche

Cured in Chase Gin & Wild Juniper

Partridge

Pear – Newton Court Perry & Thyme Sauce

Local wild Partridge

Ragstone Goats Cheese Croquette

Beetroot - Walnut

Made with Ragstone Goats Cheese, from Neals Yard Creamery, Herefordshire

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Turkey

With all the trimmings

Free-range Bronze Turkey from Shropshire

Beef Braised

Celeriac – Kale – Rosemary Sauce

Herefordshire Rare-Breed Beef

Duo of Duck

Beetroot – Sloe – Sunflower Seeds

Free range duck from Shropshire

Sea Bass

Buttermilk - Dill – Fennel – Spinach

Sustainably sourced MSC caught

Celeriac Ribbons

Truffle Cream Sauce – Hazelnut Gremolata – Wild Herbs

Wild Herbs grown in Gardens



Traditional Christmas Pudding
Brandy Butter Ice Cream – Clementine Syrup
Our own traditional recipe

Bay Leaf Crème Brulee
Cider Apple Cake – Yoghurt
Herefordshire Apples

Honey & Orange Bread & Butter Pudding
Ludlow Spiced Rum Custard – Fig Compote
Rum made in Ludlow by Ludlow Gin

Chocolate Torte
Pear – Chocolate Soil
Local Heritage pears

One Course, Festive Gift Box & Riverside Fudge - £25
Two Courses, Festive Gift Box & Riverside Fudge - £32
Three Courses, Festive Gift Box & Riverside Fudge - £38

This party menu is available to groups of 8 or more, by pre-selection only one week prior to your booking
Optional extras available to make your Christmas event even more special from mulled wines, champagne, cheeses and canapes

£10 per person non-refundable deposit required at booking, any guest cancelling within 24 hours of the booking will be liable to full payment.