



COURTROOMS FESTIVE MENU

6 COURSES FOR £49.95

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



CANAPÉS

A selection of canapés

STARTERS

SPICED PARSNIP & APPLE SOUP (V)

Parsnip crisps, British rapeseed oil

SEVERN & WYE VALLEY SMOKED SALMON

Crispy capers, horseradish crème fraiche

DUCK LIVER PARFAIT

Date, fig & balsamic chutney

MAINS

All served with roast potatoes, honey & thyme roasted parsnips and carrots, shaved brussels with chestnuts & smoked bacon and mulled wine & apple braised red cabbage.

ROAST BREAST OF TURKEY

Clementine, tarragon & fig stuffing, pigs in blankets, red wine gravy

SLOW ROAST BELLY OF PORK

Spiced apple pie, crackling, red wine gravy

FILLET OF SALMON

Clams, samphire & Champagne thermidor sauce

CRANBERRY, WALNUT & ALMOND ROAST (VE)

Onion gravy

BRAISED BLADE OF BEEF[^]

Forestiere sauce, horseradish cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING* (V)

Jersey cream & amaretti custard

DARK CHOCOLATE TORTE (V)

Vanilla crème fraiche, hazelnut praline

SALTED CARAMEL PROFITEROLES (V)

Devon cream toffee sauce, chocolate popping candy

PASSIONFRUIT MERINGUE PIE (V)

Torched meringue, blackcurrant curd

SELECTION OF BRITISH CHEESE

Croxton Manor Brie, Browns Cheddar truckle, Garstang blue, red onion marmalade, biscuits, grapes, celery (v)

TO FINISH

Coffee, tea, chocolate truffles*, mini mince pies

