

CHURCHILL WAR ROOMS - FESTIVE MENU

THREE COURSE

(PLEASE CHOOSE ONE OPTION ONLY PER EACH COURSE)

STARTER:

- Twice baked Montgomery cheese soufflé (V)
- Severn and Wye salmon tartare, beetroot and avocado (DF, NGCI)
- Lentil veloute, crispy smoked bacon (NGCI)

MAIN:

- Roast turkey wrap in pancetta, chestnut stuffing, pigs in blanket, red cabbage, compressed potato, festive crumbs, cranberry gravy
- Fragrant gressingham duck, potato gratin, chestnut puree, carrots and brussels sprouts, pork crumbs (NGCI)
- Old English spice corn fed chicken, barley risotto, salsify and carrots fricassee, sauce (NGCI)
- Roast Tomato and caramelised bread and butter pudding, wild mushroom and cream sauce (V)

PUDDING:

- Sticky toffee pudding, butterscothed sauce, vanilla ice cream
- Port and brandy Christmas pudding, anglaise, vanilla ice cream
- Passion fruit pie, peanut butter ice cream on sweet cone

Mini mince pie serve with tea and coffee

NGCI - No gluten containing Ingredients

V - Vegetarian

DF - No dairy ingredients