

Christmas Day Feast

Friday 25th December 2020

Salmon

Garden fig leaf gin cured salmon - cucumber - cods roe emulsion - woodruff vinegar gel

Artichoke

Jerusalem artichoke soup - Tunworth - Shropshire truffle

Turkey

Roast Shropshire Bronze turkey and honey mustard glazed roast ham
with cranberry sauce - stuffing - bread sauce and turkey gravy

Served with

Roast potatoes

Chantenay carrots

Braised red cabbage

Honey roast parsnips

Buttered sprouts with chestnuts

Pudding Trolley

Helen Ward's recipe sherry trifle

Chocolate Orange cheesecake

Goldstone Christmas pudding - brandy sauce

Clementine posset

Caramelised apple - mincemeat tart

A selection of British cheeses

chutney - grapes - celery - biscuits

accompanied by a glass of Taylor's Late Bottled Vintage Port or Goldstone Garden Sloe Gin

To Finish

Cafetière of Goldstone blend coffee or a pot of tea

Mince pies

£130 per person

Including VAT at 5%



Christmas Day Vegetarian Feast

Friday 25th December 2020

Squash

Butternut squash - Lovage - Smoked cream

Artichoke

Jerusalem artichoke soup - Tunworth - Shropshire truffle

Wild mushroom

Wild mushroom – spinach - chestnut Wellington

Served with

Roast potatoes

Chantenay carrots

Braised red cabbage

Honey roast parsnips

Buttered sprouts with chestnuts

Pudding Trolley

Helen Ward's recipe sherry trifle

Chocolate Orange cheesecake

Goldstone Christmas pudding, brandy sauce

Clementine posset

Caramelised apple - mincemeat tart

A selection of British cheeses

chutney – grapes – celery - biscuits

accompanied by a glass of Taylor's Late Bottled Vintage Port or Goldstone Garden Sloe Gin

To Finish

Cafetière of Goldstone blend coffee or a pot of tea

Mince pies

£130 per person

Including VAT at 5%

