



GREAT FOSTERS
Historic Hotel & Gardens

CHRISTMAS EVE IN THE TITHE BARN

STARTERS

CELERIAC AND APPLE SOUP

Compressed Apple, Lovage Oil

HAM HOCK & PEA TERRINE

Seared Baby Carrot, Piccalilli Gel, Smoked Almond, Pea Shoot

HERITAGE BEETROOT AND GOATS CHEESE

Pickled Baby Beetroot, Salt Baked Beetroot, Goats Cheese, Crispy Shallot, Dill Oil

SEVERN WYE SALMON MI-CUIT

Lemon Curd, Pickled Cucumber, Squid Ink Tapioca

MAINS

BRAISED OX CHEEK

Hispi Cabbage, Horseradish and Parsnip Purée, Potato Fondant, Red Wine Jus

VEGAN GNOCCHI

Plant Based Pesto, Vegan Parmesan, Basil Cress

SLOW BRAISED SUFFOLK WHITE PORK BELLY

Apple Purée, Pork Puff, Creamed Mashed Potato, Hispi Cabbage, Pork Jus

HERB CRUSTED COD

Creamed Mashed Potato, Red Pepper Fondue, Samphire, Shellfish Bisque

DESSERTS

CHERRY BAKEWELL TART

Traditional Christmas Puddings, Brandy Sauce, Cranberry Compote

GINGER AND WHITE CHOCOLATE CHEESECAKE

Crystallised Ginger, White Chocolate, Ginger Biscuit, Toffee Sauce

VEGAN CHOCOLATE AND RASPBERRY TORTE

Vegan Chocolate Ganache, Fresh Raspberries, Chocolate Crumb

BANANA CHEESECAKE

Caramel, Banana Chips, Peanut Ice Cream

Please enquire if you require information about allergens.

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CHRISTMAS DAY LUNCH

Individual menu choices to be advised by the end of November

STARTERS

CHICKEN AND DUCK TERRINE

Roasted Butternut Squash, Butternut Purée, Smoked Almond, Frisée Lettuce

SALT BAKED CELERIAC

Celeriac Remoulade, Stilton, Candied Walnuts, Grapes, Chicory Grapeseed Oil Vinaigrette

LOBSTER AND CRAYFISH COCKTAIL

Native Lobster, Crayfish, Marie Rose Sauce, Baby Gem Lettuce, Squid Ink Tapioca

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Sliced Roast Turkey Breast, Pigs in Blankets, Apricot and Sage Stuffing, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Buttered Carrots, Buttered Brussel Sprouts, Turkey Jus

BEURRE NOISETTE POACHED HALIBUT

Beurre Noisette Poached Halibut, Samphire, Crushed New Potatoes, Broccoli Purée, Balfour Sparkling Wine Sauce

TRADITIONAL NUT ROAST WITH ALL THE TRIMMINGS

Nut Roast, Vegan Sausage, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Carrots, Brussel Sprouts, Vegetable Gravy

DESSERTS

CHRISTMAS PUDDING

Traditional Christmas Puddings, Brandy Sauce, Cranberry Compote

TRIO OF CHOCOLATE MOUSSE

Textures of Chocolate, Cherry Compote

CHEESE BUFFET TABLE TO BE SERVED IN THE ORANGERY

Selection of British and European Cheeses, Crackers and Estate Chutney

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CHRISTMAS DAY GRAZING MENU

SAVOURY

Cold Turkey, Roast Beef and Sliced Gammon

Selection of British Charcuterie

Sausage Rolls

Pork Pies

Scotch Eggs with Piccalilli

Smoked Salmon, Smoked Mackerel, Prawns

Baked Camembert

Chips

Hummus, Carrot Sticks, Celery

Pitta Breads

Broccoli and Stilton Tarts

Quiche Lorraine

Pesto Pasta Salad

Cos Lettuce, English Cold Pressed Rapeseed Oil and Balsamic Vinegar

Tomato and Mozzarella Salad

Potato Salad

SWEET

British Cheese Selection, Crackers, Chutney, Grapes, Celery

Chocolate Brownie

Carrot Cake

Red Velvet Cake

Mince Pies

Mini Crumble Tart

Christmas Cake

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BOXING DAY AFTERNOON TEA

SANDWICHES

Turkey and Sage Mayonnaise served on Basil Bread
Cricket St Thomas English Brie and Cranberry Sauce served on White Bread
Highland Cured Smoked Salmon and Dill Infused Mayonnaise served on Beetroot Bread
St Ewes Egg Mayonnaise and Artisan Rocket Cress on Brioche Roll
Goats Cheese and Caramelised Red Onion Quiche

SCONES

Freshly Baked Plain Scones
White Chocolate and Dried Cranberry Scones

Accompanied with Cornish Clotted Cream, Strawberry Jam and Homemade Lemon Curd

SWEET

Spiced Apple Crumble Tart
Black Forest Gateaux
Cranberry and Orange Mousse
Traditional Christmas Cake

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BOXING DAY BUFFET MENU

STARTERS

Selection of Bread Rolls with Salted and Unsalted Butter
Deville Eggs
Charuterie Selection
Chicken Liver Pate
Marinated Artichokes
Marinated Courgette
Pickled Cornichons, Pickled Onions, Caperberries
Beetroot and Goats Cheese Salad
Rainbow Coleslaw
Chicory Salad
Waldorf Salad
Caesar Salad
Greek Salad

FISH

Oysters with Shallot Vinegar, Lemon Wedges and Tabasco
Smoked Trout
Dressed Poached Salmon
Peppered Smoked Mackerel

MAIN COURSE

Live Carved Honey Roast Gammon
Live Carved Roast Beef
Live Carved Spiced Cauliflower
Steak, Ale and Horseradish Pie
Lobster Macaroni Cheese
Triple Cooked Chips
Bubble and Squeak
Turkey and Vegetable Curry
Vegetable Curry
Basmati Rice

DESSERTS

Cheese Selection, Crackers, Grapes, Celery and Chutney
Sticky Toffee Pudding with Toffee Sauce
Fruit Salad
Chocolate Brownie
Carrot Cake, Chocolate Fudge Cake, Victoria Sponge Cake
Rocky Road
Mini Crumble Tarts
Cookies
Cake Pops
Sweet Station

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