

FESTIVE BANQUETING

Historic Hotel & Gardens

STARTERS

ROASTED RED PEPPER AND TOMATO SOUP
Thyme Roasted Croutons, Basil Oil

HAM HOCK AND PEA TERRINE Seared Baby Carrot, Piccalilli Gel, Smoked Almond, Pea Shoot

SEVERN WYE SALMON MI-CUIT Lemon Curd, Pickled Cucumber, 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

HERB CRUSTED COD LOIN

Pinenut Pesto, Gnocchi, Shaved Parmesan, Pea Shoot

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

STICKY TOFFEE PUDDING
Salted Caramel Sauce, Vanilla Ice Cream

WINTER SPICED APPLE CRUMBLE TART Crème Anglaise

Please enquire if you require information about allergens.

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FESTIVE BUFFET

STARTERS

Selection of Bread Rolls
Tomato and Red Pepper Soup
British Charcuterie Board
Pork and Cranberry Sausage Rolls
Mini Pigs in Blankets
Mini Wild Mushroom Vol au Vents
Mini Caramelised Red Onion and Goats Cheese Tart

MAINS

Steak & Ale Pie
Turkey Slices with Gluten Free Gravy
Roast Potatoes
Buttered Carrots
Buttered Sprouts
Salmon and Spinach En Croute
Roasted Spiced Winter Vegetables
Gnocchi, Vegan Parmesan, Pine Nut Pesto

DESSERTS

Christmas Pudding with Brandy Crème Anglaise Selection of Cheese and Biscuits Mini Winter Spiced Apple Crumble Tarts

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