

FESTIVE GATHERINGS

To be served in The Wine Room or The Garden Room.

STARTERS

MUSHROOM RISOTTO £14

Tarragon, Crème Fraîche, Maitake Mushroom

HAM HOCK & PISTACHIO TERRINE £16

Piccalilli Gel, Toasted Sourdough

BEETROOT £14

Secretts Farm Heritage Beetroot, Beetroot Mousse, Goats Cheese Bonbon, Celeriac and Horseradish Purée

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS £29

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

COD £32

Line Caught Cod, Warm Tartare Sauce, Seaweed Pomme Dauphine, Pickled Seaweed

TRADITIONAL NUT ROAST WITH ALL THE TRIMMINGS £26

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

SIRLOIN 6OZ £48

Roasted Bone Marrow Topped with Beef Fat and Oat Crumb, Miso Glazed King Oyster Mushroom, Yeast Extract Braised Shallot, Beef Fat Rösti Potato

Sauces £5 Peppercorn Sauce | Red Wine Jus | Garlic and Herb Butter

SIDES

Triple Cooked Chips | Fries | Beer Battered Onion Rings | Chilli and Garlic Charred Greens | Rose Harissa Buttered New Potatoes (all £7)

Beef Fat Rösti Potato Topped with Parmesan and Fresh Truffle (£14)

Please enquire if you require information about allergens.

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GREAT FOSTERS
Historic Hotel & Gardens

FESTIVE GATHERINGS

To be served in The Wine Room or The Garden Room.

DESSERTS

CHRISTMAS PUDDING £12

Traditional Christmas Pudding, Brandy Sauce, Cranberry Compote

CHOCOLATE £14

Chocolate Mousse, Hazelnut Praline, Salted Caramel, Feillutine, Yoghurt Sorbet

VEGAN CHEESECAKE £14

Mixed Berry Cheesecake, Rice Tuille, Citrus Crumb

SELECTION OF THREE CHEESES £18

Served with Chutney and Artisan Crackers

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GREAT FOSTERS
Historic Hotel & Gardens

FESTIVE FEASTING

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

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GREAT FOSTERS
Historic Hotel & Gardens

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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