

MAINS

Traditional roast turkey, pigs in blankets, chestnut apple & sage stuffing, seasonal vegetables, roast potatoes Black treacle cured beef blade, pea & watercress mash, braised roots, wild mushrooms (GF) Beetroot, soya, herb & spice wellington, braised roots, lyonnaise potatoes, peppercorn sauce (VG) Pink peppercorn crusted salmon steak, tomato spinach & leek risotto, lemon & dill dressing (GF)

DESSERTS

Chocolate & toffee tart, toffee sauce (VG/GF) Christmas pudding, rum truffle, custard or vanilla ice cream Mulled winter fruit & mascarpone brûlé (GF) Selection of ice creams & sorbets Cheese board



2 COURSES £28 3 COURSES £33

Available Thursday, Friday, Saturday, lunch & dinner from the 1st until the 23rd of December 2023 Please pre-order from the above menu and send it to us 5 days before your party date A £10 non-refundable deposit per person is required to confirm the booking An optional 10% service charge will be added to the bill (Minimum party of 6)

If you have any specific dietary requirements, please phone to discuss



Cottage of Content Carey, Herefordshire, HR2 6NG 01432 840242



