

Smoked ham hock & chicken terrine, quince jam, crisp toasts Gremolata crusted tiger prawns on tomato & saffron risotto GF Meze board – garlic mushrooms, hummus, olives, bread Ve Soup - roast pumpkin & sweet potato, black olive salsa, bread Ve

Turkey crumble – tender turkey, chestnut & thyme stuffing & pig in a blanket, in creamy leek sauce under a savoury herb & cranberry crumble

Beef blade steak bourguignon – slowly cooked in a rich red wine & vegetable sauce, chestnut mushrooms, baby onions & lardons GF

Spiced cauliflower, spinach & lentil pie, roast vegetable gravy Ve Seared marinated salmon steak, potato gnocchi & caponata gratin, sauce vierge GF

Served with seasonal vegetables, cauliflower cheese & roast potatoes GF

Burnt honey & spiced rum panna cotta, pomegranate glaze, lemon & almond biscotti
Christmas pudding bon bons, clotted cream ice cream, brandy sauce
Chocolate & toffee tart, salted caramel ice cream Ve/GF
Cheese board + £2.00

Available Thursday, Friday, Saturday lunch & dinner from the 4^{th} until the 20^{th} of December 2 courses £28 3 courses £36

Please pre-order from the above menu and send to us 5 days before your party date
A deposit of £10 per person is required
(Minimum party of 4)
Please inform us of any allergies

Cottage of Content
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