

STARTERS

Butternut Squash & Thyme Velouté Soup + Pumpkin Seed + Pickled Apple
Home-grown garden butternut squash and apples

Local Gin Cured Trout + Celery + Dill + Crème Fraiche
Cured in Chase Gin & wild juniper

Smoked Ham Hock + Parsley & Watercress + Cauliflower
Home-smoked ham from Mark Hurds, Weobley

Barley Risotto + Beetroot + Goat's Cheese
Made with Ragstone goats' cheese, from Neals Yard Creamery, Herefordshire

MAIN COURSE

Turkey + With all the trimmings
Free-range bronze turkey from Shropshire

Slow Cooked Venison Shoulder + Celeriac + Kale + Juniper
Locally managed deer from the Welsh border

Duo of Duck + Beetroot + Sloe + Sunflower Seeds
Free-range duck from Shropshire

Hake + Butterbean + Leek + Fennel Sauce
Sustainably sourced MSC fish

Salt Baked Celeriac + Field Mushroom Sauce + Monkland Cheese + Wild Herbs
Wild Herbs grown in Gardens

DESSERTS

Damson Pannacotta + Meringue + Crème Fraiche
Damsons from our Orchard

Cranberry & Apple Savarin + Meadowsweet Cream + Chestnut Granola
Locally sourced heritage apples

Poached Pear + Sable Breton + Custard Mousse + Dates
Poached wild spiced Herefordshire pears

Chocolate Delice + Blackberry + Walnut
Winter blackberries from our grounds