



PASSFORD
COUNTRY HOUSE HOTEL

Festive Dining

To Start

Spicy Butternut Squash Soup with Chestnut Crumbs (gf)

Duck and Orange Salad with Pomegranate seeds (gf)

Smoked Salmon Pate with Cucumber Salad (gf)

Creamy Mushroom Vol au Von with Rocket Dressing

The Main Event

Roast Turkey, Pigs in Blankets, Chestnut Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (gf on request)

Braised Beef Brisket, Horseradish Dumpling, Roast Potatoes, Seasonal Vegetables (gf on request)

Baked Herb Crusted Filet of Salmon, Crushed Lemon New Potatoes, Creamy Fish Broth (gf)

Homemade Nut Roast, Wild Mushroom Jus, Fig, Seasonal Vegetables

To Finish

Traditional Christmas Pudding with Brandy Sauce (v) (gf on request)

Mince Pie Treacle Tart with Vanilla Ice-Cream

Cranberry and Orange Posset, Poppy Seed Shortbread (gf on request)

Fig and Blackberry Pavlova (gf)



Tea, Coffee & Mince Pies

(gf) gluten free *(v) vegetarian*

**Minimum of 8 people, pre order in advance required.
£10.00 deposit per person taken upon booking.**

Lunch - £35.00 two course, £42.50 three courses

Dinner - £37.50 two course, £45.00 three courses