



COUNTRY HOUSE · HOTEL · RESTAURANT

Christmas Day Feast  
Saturday 25<sup>th</sup> December 2010

Spiced fruit, chestnut and game terrine with seared wood pigeon, plum chutney and port syrup

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Lobster and clam chowder soup with smoked haddock Welsh rarebit croûton

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Roast Shropshire turkey and Buttercross Farm honey roast ham  
with cranberry sauce, apricot and apple stuffing, sausage wrapped in bacon and  
garden herb bread sauce

Goldstone roast potatoes  
Buttered sprouts with caramelised onions and toasted almonds  
Carrot and swede mash with spinach  
Roast turnips and parsnips with rosemary garlic and honey

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Goldstone Christmas pudding with brandy cream

Fig compote and coffee crème brulée with pistachio biscotti

Mulled wine poached pear and almond tart

Clementine, pomegranate, and pecan Pavlova

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A selection of British and continental cheeses  
Seasonal chutneys, grapes, celery, biscuits and bread  
Accompanied by a glass of late bottled vintage port

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Cafetière of Goldstone blend coffee or a pot of tea  
Mince pies  
Petits fours

£89

Half price for children under 13 years of age

There is no charge for children under 3 years of age