

Christmas Evening

Menu

Selection of appetisers

Starters

Cream of parsnip soup with focaccia croutons and fresh bread

Severn and Wye smoked salmon with horseradish, pickled beetroot, date and walnut soda bread

Wild game terrine with spiced apple and date chutney and toast

Grilled peppered goats cheese with pickled beetroot and walnut salad

Seared Beef, red onion and stilton salad

Mains

Wild pan roasted duck breast with braised red cabbage, sauteed mushrooms, black pudding and spiced apple chutney

Pork fillet medallions in port and stilton cream sauce with kale and thyme roasted carrots

Local roast turkey breast with pork and herb stuffing, pigs in blankets, thyme roasted carrots and brussel sprouts

Walnut and winter vegetable roast, wrapped in filo pastry. Served with kale, beetroot pickle and warm tomato chutney

Oven roasted salmon fillet with cheddar crust, roast tomatoes samphire, basil and pine nut pesto

All main courses are accompanied by rosemary roast potatoes

Desserts

Frocester George christmas pudding with brandy cream

Apple and cinnamon crème brulee with toasted almonds and shortbread

Lemon and lime posset with shortbread biscuits

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Dark chocolate fondant with salted caramel ice cream

Coffee and shortbread

The
FROCESTER

BAR • RESTAURANT • HOTEL



The Frocester George

Peter Street, Frocester

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Tel: **01453 828683**

Mon - Sat 6.00-9.00 pm

£35 per person

