Two Courses: £35.00 per Adult, £17.50 per Child
Three Courses: £40.00 per Adult, £20.00 per Child

Starters

Sunblushed Tomato & Mozzarella Arancini
Basil & edamame bean houmous, roquette
V, GF / **S, D, SE, SD** / E, CE, MU / 367 kcal

Celeriac, Parsnip & Bramley Apple Soup
Artisan bread VE, GFO / **G, N, CE** / E, D, MU, SE / 267 kcal

Confit Garlic Caesar Salad
Sage & onion-roasted chicken breast, bacon croutons
GFO / **G, E, D, MU** / L, CE / 527 kcal

Hot-Smoked Chalk Stream Trout & Crayfish Rillette
Horseradish yoghurt, lentils, watercress
GF / **F, C, D** / L, E, CE, MU / 250 kcal

Main Courses

Traditional Roast Turkey
Seasonal vegetables, roasted potatoes, pork, parsley & thyme stuffing, bacon & chipolata GFO / **G, D, SD** / S, E, CE, MU / 1097 kcal

Butternut Squash, Jackfruit & Chestnut Roast
Parsnip & pear purée, garlic greens, vegan gravy
VE, GF / **SD** / E, D, CE, MU / 356 kcal

Cod Fillet
Chorizo, cannellini bean & tomato cassoulet, braised fennel, baby spinach GF / **F** / S, E, D, CE, MU / 429 kcal

Mustard & Tarragon Braised Beef Medallions
Caramelised shallot mashed potato, green peppercorn black cabbage
GFO / **G, SD, D, MU** / S, CE / 754 kcal

Desserts

Alex's Christmas Pudding
Brandy crème anglaise V, GFO / **G, N, S, E, D, SD** / P, SE / 800 kcal

Mango & Calamansi Crème Brûlée
Orange butter cookie V, GFO / **G, E, D, SD** / S / 578 kcal

Dark Chocolate Pecan Tartlet
Brown bread ice cream, caramel sauce V / **G, N, S, E, D** / P, SE / 1108 kcal

Selection of Cheese
Celery, biscuits, fruit chutney V, GFO / **G, D, CE, SD** / N, S, E, MU, SE / 701 kcal

Allergens (**Contains** / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy / SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)


Feathers Hotel
Ledbury
Festive Dining
EST. 1996
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