



# Aylestone Court

## Hotel & Restaurant

### Christmas Menu 2017



Prosecco or mulled wine on arrival

#### Starters

British mushroom soup with truffle oil, served with rustic bread *V GF\**

King prawn and crayfish cocktail served on crispy baby gem lettuce topped with a seafood sauce *GF*

Tomato and mozzarella salad with pesto, mixed olives and baby basil leaves *V GF*

*\*(Gluten free alternatives can be provided on request)*

#### Main courses

Traditional free range British turkey, hand carved, with all the trimmings including pigs in blankets and pork & sage stuffing *GF\**

Roast Herefordshire beef served with Yorkshire pudding

Goats' cheese risotto with spinach, oven-roasted vine tomatoes and a lemon butter sauce *V GF*

Herb crusted salmon fillet served with a creamy lemon and dill sauce

#### Dessert

Traditional Christmas pudding served with brandy sauce or fresh cream

Chocolate trio: homemade chocolate brownie, chocolate ice cream and chocolate sauce *GF\**

Warm lemon drizzle cake with raspberry sauce and Cornish clotted cream

Local cheeses served with savoury biscuits, homemade chutney and port (£4 supplement) *GF\**

*A cheese course can be added for a whole party booking; please ask for details*

Tea, coffee and mince pies to finish

*All our food is homemade and we aim to support our local food industry by using as much local produce as possible. Please advise us of any food allergies so that dishes, including desserts, can be altered where necessary.*

*GF Gluten free    V Vegetarian  
GF\* Gluten free options available on request*

**£29.95 per person**

