

TRADITIONAL CHRISTMAS MENU £29.50 pp

Ideal for groups looking for a sit down Christmas Meal, this menu comes with Christmas themed table accessories and is available for pre-booked parties from late November until mid-January lunchtimes and evenings. On certain days and times we can offer exclusive use for rooms and our venue, subject to agreed minimum cover charges, please contact us for details. All meals must be pre-ordered and pre-paid no later than two weeks in advance. Please contact us if you have any dietary requirements, and we will be happy to advise what dishes may be suitable or can be adapted. We have indicated below the Vegetarian (V) Dishes and those that are made without Gluten (GF). Dishes indicated (GFO) have options available for Gluten free ingredients. (We are unable to substitute certain items, but will provide alternatives where necessary.) Please see our full terms and conditions regarding booking, ordering and payment.



STARTERS

Roasted Parsnip and Thyme Soup ^{(V)(GFO)}
Topped with Herb Chantilly



Homemade Goats' Cheese and Caramelised Red Onion Tart ^(V)
With Balsamic Glaze and Rocket Salad

Slow Roasted Belly of Pork ^(GF)
Drizzled with Apple Brandy Jus



Smoked Mackerel Parfait
With Wholegrain Mustard Glaze and Green Salsa

Ham Hock, Split Pea and Parsley Terrine
With Baby Gem Lettuce and Red Onion Chutney

All Served with a Selection of Rustic Bread and Butter For the Table

MAIN COURSES

Roasted Locally Sourced Bronze Turkey ^(GFO)
With Roast Potatoes, Parsnips and Sprouts, Pigs in Blankets, Sage & Onion Stuffing, and Rich Turkey Gravy

Herefordshire Beef Shin and Winter Vegetable Casserole ^(GF)
With Braised Potatoes

Baked Fillet of Seabass ^(GF)
With a Creamy Petit Pois and Prawn Bisque and Cauliflower & Truffle Puree

Vine Tomato, Mozzarella and Fresh Basil Ravioli ^(V)
In a Rich Pomodoro Sauce with Parmesan Shavings and Rocket Leaves

Homemade Roasted Root Vegetable Tagine ^{(V)(GFO)}
Served with Garlic Flatbread

All Served with Bowls of Fresh Steamed Vegetables for the Table



DESSERTS

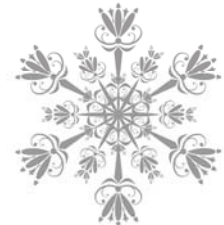
Traditional Christmas Pudding ^(GFO)
Served with Brandy Sauce

Irish Cream Liqueur Cheesecake
With Butterscotch Sauce

Rich Dark Chocolate Tart ^(GF)
With Orange Chantilly Cream

Peachberry Crumble
With Vanilla Custard

Individual Cheeseboard (£2 supplement) ^(GFO)
A selection of Cheeses, Crackers, Homemade Chutney, Grapes and Celery



WITH A GLASS OF PROSECCO ON ARRIVAL

£32.50 pp

(Must be for whole party, Served as your party sits at the table)

ADD A LUXURY CHEESE PLATTER FOR YOUR WHOLE TABLE AS A FOURTH COURSE

Each Platter serves 8-10 and comes with a selection of Cheeses, Crackers, Homemade Chutney, Grapes and Celery

£50 per Platter




Includes a Bottle of Taylor's LBV Port



SAXTYS



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