

# Christmas Day 2025 Menu

# Canape

Goats Cheese, Beetroot & Walnut Made with Ragstone Goats Cheese, Herefordshire

# Starters

Wild Mushroom & Truffle Soup Sage – Crème Fraiche Made with Newton Court Black Mountain Perry

Cured Salmon Fennel – Crème Fraiche *Cured in Rockfield Pink Gin & Clementines* 

Pheasant Parsnip – Pear – Sunflower Seed Local Estate Managed Pheasants

Monkland Blue Cheese Walnut – Chicory – Foraged Herbs Blue cheese from Monkland Dairy from Herefordshire

### Mains

Roast Organic Local Bronze Turkey All the trimmings *Turkeys from R Parkes, Westhope, Shropshire* 

Roast Herefordshire Beef Roast Topside & Braised Cheek – Yorkshire Pudding – Carrot – Oxtail Sauce Locally sourced Rare Breed Beef – Mark Hurds, Weobley

Sole Parsnip - Tarragon – Capers – Wild Sea Herbs Sustainable Wild British Halibut

Celeriac Wild Mushrooms – Garlic – Hazelnut *Herefordshire-grown Celeriac & Herbs* 



# Pre dessert

Winter Blackberry – Sweet Woodruff – Herefordshire Cassis *Blackberries grown in our Grounds* 

### Puddings

Christmas Pudding English Brandy Crème Anglaise – Fig Syrup *Our own traditional recipe* 

Baked Meringue Blackberries – Apple & Meadowsweet Yoghurt *Meadowsweet foraged from the surrounding valley* 

Chocolate & Pear Terrine Walnut – Pear Sorbet *Heritage pears from Herefordshire* 

Date & Ginger Cake Mascarpone – Salted Caramel Ice Cream Made using local cream and eggs

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Coffee or Tea with Seasonal Treats

£125 per head

**Non-refundable** £50 deposit per person to secure your booking, preselection required by the 1st of December. Please let us know if there are any dietary requirements.

Thank you for choosing to spend this special day with us at The Riverside Inn. We aim to showcase what's important to us with produce from our own gardens and grounds, as well as some of the amazing local artisan farmers and producers in Herefordshire and the surrounding counties who mirror our sustainable ethos and practises.

We hope you enjoy your dining experience with us.

Andy Link and George Parkes

Chef Patron and General Manager