

## Opening & closing times

### Christmas Day

12noon - 3.00pm (closed pm)

Food from 12noon bookings only (closed pm)

### Boxing Day

12noon - 4.00pm (closed pm)

Food from 12noon - 3.00pm (closed pm)

### New Years Eve

12noon - 8.00pm

Food from 12noon - 6.00pm

### New Years Day

12noon - 4.00pm (closed pm)

Food from 12noon - 3.00pm (closed pm)

## The Walwyn Arms

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Much Marcle • Ledbury HR8 2LY

Disclaimer – Due to the current market, our suppliers from time to time may not be able to source some products. We therefore reserve the right to substitute any of the dishes should the need arise.

# The Walwyn Arms

*Much Marcle*



## Christmas MENU 2023



# Christmas Party Menu 2023

24th November - 24th December

3 courses £33

2 courses £25

## to start

Classic prawn cocktail. grilled lemons, brown bread & butter

Chicken liver pâté. tomato & nigella seed chutney, granary toast

Thai spiced carrot & coriander soup. garlic croutons (VE)

Baked field mushroom. smoked applewood cheese,  
rocket & endive salad, herb oil (V)

## mains

Roasted chicken. rosemary roasted potatoes, bacon wrapped sausage,  
cranberry & herb stuffing, rich gravy

Beef Bourguignonne. baked onion & crispy pancetta (GF)

Seabass fillet. rosti potato, white wine sauce, chargrilled lemon

... all served with new potatoes & seasonal vegetables

Wild mushroom risotto. finished with Paris mushrooms, parsnip crisps  
& truffle oil (VE, GF)

## to finish

Plum pudding. classic Christmas pudding, brandy sauce

Black cherry chocolate brownie. Salcombe vanilla ice cream,  
chocolate sauce (GF)

Festive fruit crumble. our famous recipe with winter berries & apple, a hint of  
cinnamon & spice. custard

Salcombe luxury ice cream or sorbet (VE option available)

Stilton & biscuits.

Coffee / Tea £2.00



# Christmas Day Menu 2023

£95 per person

(Children 12 years & under £50)

## to begin

Bucks fizz & Grissini breadsticks

## starters

Antipasto. Cured meats, peppelino peppers, olives, Manchego cheese,  
artichokes, caper berry

Severn & Wye smoked salmon. crayfish rillettes, mackerel & horseradish pâté,  
ciabatta toast

Light tomato & vegetable broth. Sourdough

Poached pear & walnut salad. candied apricots & dates (VE, GF, N).

## sorbet

Champagne sorbet & frozen berries (VE)

## main course

Roasted turkey breast. chestnut stuffing,  
bacon wrapped chipolata sausages (N, GF option available)

Topside of Hereford beef. Yorkshire puddings (GF option available)

...With all the trimmings & carvery vegetables

Confit duck. black cherry & red wine sauce, rosti potato, green beans & shallots

Marinated salmon with a filo crust. ratatouille, chargrilled lemons,  
green beans & shallots

Cumin roasted cauliflower. vegetable rice pilaff, hazelnuts, pumpkin seeds,  
pomegranate (VE, N)

## to follow

Christmas plum pudding. brandy sauce

Sticky toffee pudding. butterscotch, ice cream

St Clements posse. orange blossom chantilly, shortbread

British cheese board. biscuits, chutney, celery & grapes

## to finish

Coffee & chocolates

