

Opening times

Christmas Day
12 - 3pm (closed pm)

Boxing Day
12 - 3pm (closed pm)

New Year's Eve
12 - 8pm - Bar
12 - 6pm - Food

New Year's Day
12 - 3pm (closed pm)

The Walwyn Arms

Telephone 01531 660601

Email: walwyn@buccaneer.co.uk

www.walwynarms.co.uk

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
❄️ 2024 ❄️

Christmas Party Menu 2024

29th November - 24th December

2 courses £28 3 course £36

to start

Ham hock, honey & mustard terrine fig chutney, granary toast (GFA)

Classic prawn cocktail lemon, brown bread & butter (GFA)

Soup tomato, red pepper & lentil, warm ciabatta (VE, GFA)

Crispy panko brie raspberry gin & cranberry dressing (V)

main course

Traditional British turkey roast potatoes, pigs in blankets, cranberry & herb stuffing, rich gravy

Confit duck leg slow cooked with orange, star anise, bay & juniper, cherry & red wine sauce (DF)

Roasted cod loin pea & lemongrass velouté. (DF, GF)

Sweet potato & caramelised onion tart rocket, balsamic (VE, GF)

... all served with herb new potatoes & seasonal vegetables

to follow

Mango sorbet berry compote (VE)

Plum pudding classic Christmas pudding, brandy sauce

Lemon tart vanilla chantilly, meringue snow, maple drizzle

Black cherry & white chocolate blondie

Salcombe vanilla ice cream, dark chocolate sauce (GF)

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

Cafetière coffee £2.50



Christmas Day Menu 2024

£99 per person
(Children 12 years & under £60)

to begin

Bucks fizz

Grissini breadsticks roasted red pepper aioli (VE)

to start

French onion soup Gruyere crouton (V)

Beetroot hummus avocado & basil whip, olive tapenade, dukkah, unleavened bread (VE, GFA, NI)

Antipasto cured meats, peppelino peppers, olives, Manchego cheese, artichokes, caper berry (GF)

Swedish king prawn salad brown shrimp, pickled cucumber, dill & mustard crème fraîche, rye bread (GFA)

sorbet

Mango sorbet crushed frozen berries

main course

Roasted turkey breast chestnut stuffing, bacon wrapped chipolata sausages (NI, GFA)

Topside of Hereford beef Yorkshire puddings, roasted onions (GFA)

...with all the trimmings & carvery vegetables

Miso confit duck Asian vegetables, chilli noodles, pickled ginger, spring onions, sesame

Bass fillet Portuguese romesco sauce, crushed potatoes, tenderstem (GF)

Cumin roasted cauliflower vegetable rice pilaff, hazelnuts, pumpkin seeds, pomegranate (VE, GF, NI)

to follow

Christmas plum pudding brandy sauce (NI)

Sticky toffee pudding butterscotch, salted caramel ice cream

Chocolate truffle brownie torte vanilla ice cream, chocolate soil (GF, VE)

British cheese board biscuits, chutney, celery & grapes

to finish

Coffee, chocolates & mince pies

V – vegetarian VE – vegan GF – gluten free GFA – gluten free available DF – dairy free NI – does contain nuts Nuts are used in our kitchen and dishes may contain nuts or nut oils. Customers with food allergies are asked to kindly discuss their dietary needs with our team.