

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)

Have you bought a Christmas present yet?

Why not buy one of our voucher's?

Please visit our website

www.walwynarms.co.uk

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

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MENU
2025

Christmas Party Menu 2025

1st - 24th December

3 courses £36 2 course £29

to start

Chicken liver pâté. Caramelised onion chutney, sourdough toast (GFA)

Classic prawn cocktail. Lemon, marie rose sauce, brown bread & butter (GFA)

Tomato, lentil & red pepper soup. Warm ciabatta (VE, GFA)

Garlic & herb mushrooms on ciabatta toast. Rocket, balsamic (VE)

mains

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

Confit duck leg. Slow cooked with orange, Cherry & red wine sauce (DF)

Sweet potato & caramelised onion tart. Rocket, balsamic (VE, DF, GF)

Grilled Hake. Pea & lemongrass velouté, charred lime. (DF, GF)

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

to finish

Mango sorbet, berry compote (VE)

Plum pudding. Classic Christmas pudding, brandy sauce

White chocolate brownie 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

....

Mince pies

Christmas Day Menu 2025

£105 per person
(Children 12 years & under £65)

to begin

Bucks fizz

to start

Antipasto cured meats, olives, burrata cheese
sunblushed tomatoes, caper berry, balsamic (GF)

Leek, potato & oxford blue cheese soup. sourdough (V)

Poached pear salad, cranberries, honeyed yoghurt dressing (V)

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

(Vegan option available on request)

sorbet

Mango sorbet & crushed frozen berries (VE)

main course

Roasted turkey breast chestnut & cranberry stuffing,
bacon wrapped chipolata sausages (N!)

Loin of Staffordshire pork, apricot & sausage meat stuffing, roasted onions

...with all the trimmings & carvery vegetables

Rich game casserole. lardons & baby onions
creamy mash, carrot & parsnip crisps (GF)

Honey & ginger glazed salmon, prawn sesame noodles,
julienne vegetables, pickled ginger, chilli

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

to follow

Christmas plum pudding brandy sauce (N!)

Chef's Portokolopita, greek style, syrupy orange & cinnamon cake
vanilla ice cream, honeycomb

Chocolate truffle torte vanilla ice cream, white chocolate

British cheese board biscuits, chutney, celery & grapes

to finish

Coffee, chocolates & mince pies