Festive Lunches at Great Fosters

CARAMELISED ONION SOUP with Sage Pesto

CONFIT CHICKEN PRESSING

Estate Mushroom, Broiche

TUNWORTH CUSTARD TART

Pickled Vegetables, Kale

BRONZE TURKEY WELLINGTON

Chestnut, Pickled Redcurrant

SCOTTISH SALMON

Salt Baked Beets, Glazed Parsnip

JERUSALEM ARTICHOKE TART FINE

Red Wine Braised Salsify, Pickled Mushroom

RED WINE POACHED PEAR

Stilton, Caramelised Walnuts

MINCEMEAT FRANGIPANE TART

Cranberry Ice Cream

DARK CHOCOLATE & BITTER ORANGE MOUSSE

Crème Fraîche

Coffee and Mince Pies

Minimum of 15 guests
Includes hire of a private room from midday until 5pm,
a glass of prosecco or cranberry fizz on arrival, menu, crackers
and half a bottle of house wine per person

£95 per person

Please choose one starter, one main course and one dessert suitable for all guests in the party. We are, of course, happy to cater for any vegetarians or guests with special diets separately. All prices are inclusive of VAT.