

Fownes Hotel Sit Down Dinner

Starter

Homemade Winter Root Vegetable Soup

Served with Garlic Croutons

Homemade Ham Hock

Served with winter pickles and Horseradish dip

Goats Cheese, Mushroom & Spinach Tartlet

Served with Baby Tomatoes & Balsamic Reduction

Main Courses

Herefordshire Roast Turkey

Served with Cranberry Stuffing & Garlic Roast Potatoes

Pan Seared Craigellachie Scottish Salmon Fillet

Served with Glenfiddich Cream Sauce

Butternut Squash & Butternut Risotto

Served with Asparagus & Toasted Pumpkin Seeds

Desserts

Homemade Traditional Christmas Pudding

Served with Brandy Sauce

Mandarin & Kiwi Cheesecake

Served with Caramelised Hazelnut Biscuits

Profiteroles with Chocolate Sauce

Mon – Thurs £29.95 per head

Fri & Sat £34.95 per head

Fownes Hotel Christmas Lunch Menu

Starter

Homemade Winter Root Vegetable Soup

Served with Garlic Croutons

Homemade Ham Hock

Served with winter pickles and Horseradish dip

Goats Cheese, Mushroom & Spinach Tartlet

Served with Baby Tomatoes & Balsamic Reduction

Main Courses

Herefordshire Roast Turkey

Served with Cranberry Stuffing & Garlic Roast Potatoes

Pan Seared Craigellachie Scottish Salmon Fillet

Served with Glenfiddich Cream Sauce

Butternut Squash & Butternut Risotto

Served with Asparagus & Toasted Pumpkin Seeds

Desserts

Homemade Traditional Christmas Pudding

Served with Brandy Sauce

Mandarin & Kiwi Cheesecake

Served with Caramelised Hazelnut Biscuits

Profiteroles with Chocolate Sauce

2 course lunch £12.95 3 course lunch £15.95

Fownes Hotel Christmas Buffet

Starter

Selection of Salads / Potato & Ham Salad

Homemade Coleslaw

Roasted Mediterranean Vegetables

Pasta Salad / 3 Bean Salad

Mixed Pickled Cocktail / Italian Antipasti

Seasonal Homemade Winter Roasted

Root Vegetable Soup

Served with rustic bread rolls

Selection of Dried Cured Meats

Salmon Gravavlax

Winter Pate

Turkey Roulade

Main Courses

Beef Casserole / Turkey Curry

Vegetarian Casseroles / Chicken Hot Pot

Christmas dinner served with all the trimmings

Salmon served in White Wine sauce

Pan Seared Craigellachie Scottish Salmon

Served with Glenfiddich Cream Sauce

Dessert

Selection of Cakes, Tarts

Fresh Fruit Salads

Profiteroles / Gateaux's / Tiramisu

Christmas Pudding & Brandy Sauce

Selection of Cheeses, grapes, Biscuits,

Celery & Chutneys

£26.95 Fri & Sat / £24.95 Sun & Thurs