



CHRISTMAS PARTY NIGHTS

Why not make a night of it - Enjoy our 3 course festive meal followed by a disco until midnight

Friday 8th December @ 7pm

Friday 15th December @7pm

£35 pp


NEW YEARS EVE

Celebrate heading in to 2024 with a delicious 3 course meal followed by music until 12.30am

£39.95pp

Please ask for the menu or check out our website

Call to reserve your table. A non refundable deposit of £20 pp is payable within 5 days of booking and the final balance and menu choices by 11th December.



HOW TO BOOK

FESTIVE MENU / PARTY NIGHTS

Call to reserve your table

Pay a non refundable deposit of £20pp within 5 days

Final balance and menu choices are due 21 days before your reservation

CHRISTMAS DAY MENU

Call to reserve your table

Pay a non refundable deposit of £20pp within 5 days

Final balance and menu choices are due by 4th December or within 3 days if bookings are made after this date

PLEASE ENSURE YOU ADVISE OF ANY GUESTS WITH FOOD ALLERGIES / INTOLERANCES AT TIME OF PRE ORDERING

T&Cs Deposits are non refundable and can not be transferred to the remaining balance. Any balances not paid before the agreed due date may result in your booking being cancelled.

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CHRISTMAS 2023



AT THE
INN ON THE WYE





FESTIVE MENU

Starters

Roasted Butternut Squash & Thyme Soup - Garlic Ciabatta Crouton

Prawn & Crayfish Cocktail - Brown bread & butter

Breaded Brie Bites - Mulled Spice Cranberry Sauce

Chicken Liver Pate - Crisp bread & sweet onion chutney

Mains

Roast Turkey, Stuffing & Pigs in Blankets - served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables and gravy.

Pan Fried Salmon with White Wine Butter Sauce - served with crushed saffron potatoes and seasonal vegetables (GF)

Stuffed Pork Loin & Apple Sauce - served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables and gravy.

Pan Fried Spinach Gnocchi - Truffled Celeriac, Chestnuts & Crispy Winter Kale (V)

Desserts

Christmas Pudding & Brandy Cream

Apple & Ginger sponge & Vanilla Custard

Belgian Chocolate Mousse & Nut Praline

Trio of Ice Cream



Served 12noon - 3pm and 5pm - 8pm everyday 1st- 23rd December

Pre Booking Required

2 Courses - Adults £24.95 Children (12yrs and under) £11.95

3 Courses - Adults £29.95 Children (12yrs and under) £14.95

CHRISTMAS DAY



Starters

Wild Game & Pancetta Terrine - Plum Chutney & Toasted Brioche

Severn & Wye Smoked Salmon & Crayfish Salad - Pickled green apple, Fennel & Avocado creme fraiche

Wild Mushroom & Chestnut Pate - Sourdough toast, Shallot & Tarragon chutney (Ve)

Caramelised Cauliflower & Hereford Hop Soup - Parmesan & Thyme puff pastry straws (V)

Mains

Bronzed Herefordshire Turkey, Pork & Apricot Stuffing & Pigs in Blankets served with all the festive trimmings

Aged Sirloin of Herefordshire Beef - Potato & Horseradish Gratin, Red Wine Jus & Seasonal Vegetables

Herb Crusted Hake Fillet - Saffron Potato & Mussel Chowder

Truffled Artichoke, Winter Kale & Lentil Wellington with Vichy Carrot & Mushroom Gravy - Roasted Potatoes & Seasonal Vegetables (Ve)

Desserts

Christmas Pudding & Brandy Sauce

Dark Chocolate & Cointreau Mousse

Prosecco Poached Pear, Blackberry Sorbet & Granola Crumb

Coffee & Mince Pies

Dinner Reservations between 12noon & 2pm. Open till 4pm

Adults £85 Children (2-12yrs) £45 Children under 2yrs - Free



