

Christmas Day 2017

Starters

Chicken liver, port parfait
date and pear chutney, toasted sour dough

Breast of pigeon
wild mushroom pearl barley, mushroom puree,
cranberry jus, **chestnuts**

Smoked salmon, prawn cocktail
marie Rose sauce, lemon mascarpone,
cucumber gel, pickled shallots

Hazelnut, goats cheese mousse
beetroot carpaccio, quince, oat cakes

Roast winter vegetable soup
savory profiteroles

Main Courses

Roast Shropshire turkey
bacon chipolata rolls, sage and onion stuffing, roast potatoes,
bread sauce, cranberry sauce, roast gravy

Fillet of sea bass, lobster risotto
baby fennel, lobster veloute, parmesan tuille

Braised shoulder of lamb
pommes, roast butternut squash,
onion puree, braising sauce

Pumpkin and wild mushroom strudel
fondant potato, mushroom ketchup

Roast sirloin steak, wild mushroom,
blue cheese glaze, roast shallots, Madeira jus

Desserts

Traditional Christmas pudding
poached plums, rum sauce, vanilla cream

Panettone bread and butter pudding
orange marmalade ice cream, vanilla custard

Chocolate truffle tart
amaretto ice cream, amaretto biscuits,
caramel white chocolate

Clementine curd crème brûlée,
shortbread biscuit

Selection of artisan cheeses,
onion jam, chutney and biscuits

Freshly brewed tea & coffee, petit fours and mince pies

£79.00 Adults/£40.00 Child under 10

Best Western Valley Hotel

Buildwas Road, Ironbridge, Telford, Shropshire, TF8 7DW
www.thevalleyhotel.co.uk

CELEBRATE Christmas 2017

at the Best Western Valley Hotel

For reservations call : 01952 432247 or email: sales@thevalleyhotel.co.uk



Luncheon Menu A

Starters

Cream of mushroom, garlic & tarragon soup
baked croutons

Main Course

Roast Shropshire turkey
bacon chipolata rolls, sage and onion stuffing,
cranberry sauce, roast potatoes, gravy

Mushroom, spinach, butternut squash risotto
parmesan

Desserts

Traditional Christmas pudding
rum sauce

£12.95 per person

Minimum 40 Guests

Luncheon Menu B

Starters

Seasonal melon
fruit compote, raspberry syrup

Main Course

Roast Shropshire turkey
bacon chipolata rolls, sage and onion stuffing,
cranberry sauce, roast potatoes, gravy

Mushroom, spinach, butternut squash risotto
parmesan

Desserts

Chocolate pannacotta
vanilla cream, chocolate crumb

£12.95 per person

Minimum 40 Guests

Christmas Party Night 2017

Starters

Pressed ham hock, parsley terrine, apple, pear, sultana chutney, date puree
Three cheese, leek mousse, onion jam, dressed salad, toasted croute
Cream of mushroom, garlic & tarragon soup, baked croutons

Main Courses

Roast Shropshire turkey, bacon chipolata rolls, sage and onion stuffing, cranberry sauce, roast potatoes, gravy
Fillet of sea bass, **pesto** new potato salad, tomato, roast red pepper sauce
Mushroom, spinach, butternut squash, smoked cheese tart, herb crust

Desserts

Warm sticky toffee pudding, sticky toffee sauce, vanilla ice cream
Traditional Christmas pudding, poached plums, rum sauce
Chocolate pannacatta, orange syrup, chocolate crumb, shortbread

Coffee served with after dinner mints

Prices per person

December 1st – **£25.00** • December 2nd, 8th, 9th, 15th, 16th, 22nd, 23rd – **£29.95**

December 20th, 21st – **£21.95** • December 7th, 10th, 13th, 14th, 17th – **£19.95**

Christmas Party Night menu also available at lunchtime **£17.50** per person

Please make us
aware of any special
requirements or allergies.
Dishes containing
nuts are highlighted
in **bold**.

Discounted
accommodation
rates available

Christmas Party Night menu also available at lunchtime **£17.50** per person