

Christmas 2024

*Festive Lunch Celebrations
for Groups
Iford Manor Kitchen*

£37.50

Festive 3-course lunch menu (see over)

Glass of house wine, coffee & petit fours included

Tables available for groups of up to 25:

Thursday 28th November

Thursday 5th/ 12th/ 19th December

Groups of 25—50 people can also book an evening event or Wednesday lunch for exclusive private dining

To book or for more information please contact Alex, on 01225 863146 or info@ifordmanor.co.uk

ifordmanor.co.uk/fooddrink

**3-Course Festive Lunch Menu
Iford Manor Kitchen, BA15 2BA**

To Start

Smoked salmon tartare served with pickled apple, fresh herbs and a Westcombe Cheddar scone
Pumpkin and winter squash salad with pear, mushroom, sage and goats curd

Iford Estate lamb, potato & onion terrine, served with pickled red onion, toast & Dijonaise mustard

Main Course

(including a glass of House wine)

Turkey Milanese, crispy sage and fried egg, with seasonal roasted vegetables, roast potatoes, cranberry red onion chutney, stuffing, pigs in blanket and a turkey jus

Day-boat fish of the day, served with a seasonal kraut, fondant potato, carrots and a champagne butter sauce

Pumpkin & Jerusalem artichoke raviolis, celeriac purée, sautéed kale, truffle velouté

Dessert

Chocolate fondant, with mint-choc gelato and chocolate soil

Tonka bean cheesecake, with a spiced cranberry compote and blood orange sorbet

Estate-made Christmas pudding, served with brandy sauce, clotted cream and poached pear

To Finish

Iford Manor Teas & Dusty Ape filter coffee, served with house made petit fours

£37.50 per person

To Book: E-mail Alex on info@ifordmanor.co.uk