



HOTELS

FESTIVE LUNCH MENU



November – December 2024
£32.50 per person

Homemade Winter Vegetable Soup (gf, vg)

Classic Prawn Cocktail (gf)

Tomato & Mozzarella Caprese (ga, va)
basil pesto

Chilled Fantail of Melon (gf, vg)
winterberry & mint coulis

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Roasted Breast of Turkey (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & pig in blanket

Steamed Cod & Winter Squash (ga)

steam loin of cod on a bed on roasted winter squash & miso puree
with roasted squash & winter vegetables

Vegetarian Beet Wellington (ga, vg)

A puff pastry wellington with a soft soy & beet filling, wrapped in spinach & a mushroom duxelles
Served with home roasted potatoes, winter vegetables & red wine gravy

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Steamed Christmas Pudding (ga, v, va)
homemade brandy & orange sauce

Very Berry Ice Cream Sundae (gf, v, va)

vanilla & strawberry ice cream with a winterberry compote & whipped cream

Belgium Chocolate Truffle Torte (ga, v, va)

chocolate biscuit base topped with Belgian chocolate truffle mousse,
finished with chocolate brownie & chocolate crumb

Selection of Great British Cheeses (gf, v)

served traditionally with crackers, chutney & grapes

gf – gluten free

v – vegetarian

vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet