



## Princes Room Christmas Day Luncheon Menu 2023

£162.00 per person - non residential

### Starters

**Classic 'Grand' Greenland Prawn & Lobster Salad** (Su,E,C,Sh)

**Golden Cross Goat's Cheese Mousse** (M,Su,G,V)

Melba toast, roast fig, truffle shavings

**Rich Crab Bisque Laced with Cognac** (Su,Ce,M,F,Sh,C,G)

### Fish Course

**Home Cured Traditional Dill Gravalax** (F,Su,M)

Cucumber, crème fraiche, capers

### Main Course

**'Grand' Free Range Butter Roasted Turkey Breast** (M,G,Ce,Su,N)

Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts with toasted hazelnuts, braised red cabbage, roast parsnips, Shiraz jus & cranberry compôte

**Pink Loin of Sussex Roast Venison** (F,M,Su)

Black garlic fondant, braised red cabbage, tenderstem broccoli, blackberry & port wine jus

**Pan Fried Fillet of Seabass** (Ce,Su,M,F,Sh)

Caper & brown shrimp beurre noisette, buttered new potatoes, tenderstem broccoli & samphire

**Grand Nut Roast** (N,Ce,E,Su,M,P,V)

Poached hen egg & seasonal vegetables & shallot jus

### Desserts

**Grand' Vintage Christmas Pudding** (M,Su,G,N,E)

Served with brandy sauce

**Passion Fruit & Pink Grapefruit Tart** (E,M,G)

**Dark Chocolate & Cherry Soufflé Torte** (M,So,Su,G,E)

Baileys cream

**Selection of English Cheese** (M,Su,N,Lu,So,G)

Homemade chutney, served with fig bread

**Warm Mince Pies, Fresh Ground Coffee & Petit Fours** (G,Su,So,N,P,M,E)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order .

Please note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy  
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So – soybeans  
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian

*Plant Based Menu Available on Request*