

Princes Room Christmas Day Luncheon Menu



Native Lobster, Quail Egg & Asparagus Salad (Su,C,Sh,E)
**Golden Cross Goat's Cheese, Manuka Honey &
Walnut Mousse** (M,Su,G,V,N)
Melba toast
Smoked Duck, Mango & Mache Lettuce (Su)
Roasted fig



Rich Seafood Bisque, Dill Crème Fraiche
(Su,M,F,Sh,C,G,Ce)



'Grand' Free Range Butter Roasted Turkey Breast (M,G,Ce,Su)
Sage & onion stuffing, bacon-wrapped chipolata,
thyme roast potatoes, honey roast root vegetables, buttered
sprouts, braised red cabbage, light turkey jus,
cranberry compôte & bread sauce
Pink Loin of Venison (M,Su)
Fondant potato, braised red cabbage, honey roast
parsnips, tenderstem broccoli, rich merlot jus
Pan Fried Fillet of Halibut (Ce,Su,M,F)
Herb potato cake, dill & pea puree, baby leeks
Grand Roasted Nut & Vegetable wellington (N,G,So,Su,Ce,PB)
Hispi cabbage, marmite shallot jus



Grand` Vintage Christmas Pudding (M,Su,G,N,E)
Brandy sauce
Mont Blanc Meringue (E,M,G,N,So)
Dark Chocolate Yule Log (M,So,Su,G,E)
Cranberry gel
Selection of English Cheese (M,Su,N,L,So,G,Se)
Homemade chutney, served with fig bread



Warm Mince Pies and Fresh Ground Coffee
(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 See 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 V - vegetarian PB - plant based