



Mirabelle

## Christmas Day Luncheon Menu

Champagne Reception accompanied with Canapés

Loch Fyne Smoked Salmon Terrine (F,M,Su)

Smoked salmon mousse, beetroot remoulade, dill,  
caperberries, beluga caviar

or

Jerusalem Artichoke, Mushroom & Pearl Barley Risotto

(V,M,G,Su,N)

Girolle mushrooms, artichoke crisps, black truffle,  
rocket pesto

Celeriac Veloute (M,Ce)

Rosemary infused cream, celeriac crisps

Pancetta Wrapped Ballotine of Turkey Breast (G,E,Su,N,M)

Pork, sage, onion & chestnut stuffing, goose-fat potatoes,  
roasted carrots & parsnips, Brussel sprouts,  
cranberry & orange sauce, turkey jus

Sussex Hook & Line Sea Bass (F,Mo,Su,M)

Seared scallop, creamed Brussel sprouts with pancetta,  
sea vegetables

Butternut Squash & Goat Cheese Pithivier (G,E,V,Su,M)

Sage, onion & chestnut stuffing, roasted potatoes, carrots &  
parsnips, Brussel sprouts, cranberry & orange sauce,  
vegetable gravy

Sussex Brie (M,Su,G,N,E)

Brown butter cake, apple chutney, hazelnuts

Coffee & Blackcurrant Vacherin Glace (M,E,Su)

Coffee parfait, blackcurrant sorbet & coulis,  
Chantilly cream, meringues

or

Christmas Pudding (G,M,E,So,Su,N)

Grand Marnier ice cream, crème anglaise, candied orange

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