



Princes Room Christmas Day Luncheon Menu

John Ross Smoked Salmon Pavé (F,Mu,M,E)
Asparagus salad

Brie De Maux (M,Su,G,V,N)
Apricot and manuka honey tart & walnut crumble

Thinly Sliced Bresola (Su,M,N)
Balsamic figs, ricotta & lovage pesto

Cream of Garden Pea & Mint Soup (V,M,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 sauce

Pink Loin of Venison (M,Su)
Fondant potato, braised red cabbage, honey roast
parsnips puree, tenderstem broccoli, rich Merlot jus

Pan Fried Fillet of Halibut (Ce,Su,M,F)
Herb potato cake, baby spinach, creamed leeks, dill oil

Cumin, Butternut Squash & Lentil Wellington (Ce,G,V,PB)
Seasonal vegetables and marmite red wine jus

Grand Vintage Christmas Pudding (M,Su,G,N,E)
Brandy sauce

Dark Chocolate Yule Log (M,So,Su,G,E)
Cranberry gel

Selection of English Cheese (M,Su,N,L,So,G,Se)
Festive chutney, served with biscuits

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
The menu and allergens are subject to change.