



# Princes Room Christmas Day Luncheon Menu

**John Ross smoked salmon cream cheese terrine**  
asparagus salad (F, Mu, M, E)

**Pevensey blue cheese mousse** (M, Su, V, N)  
poached pear and walnut crumble

**Thinly sliced Bresola** (Su, M, N)  
balsamic figs, ricotta and lovage pesto

**Carpaccio of beetroot** (V, PB, So)  
whipped tofu and avocado, pumpkin seeds

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**Wild mushroom cappuccino** (V, M, G, Ce)

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**'Grand' free range butter roasted turkey breast** (M, G, Ce, Su)  
sage and 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 Ashdown venison** (M, Su)  
fondant potato, braised red cabbage, honey roast  
parsnip puree, tenderstem broccoli, rich merlot jus

**Pan fried fillet of cod** (Ce, Su, M, F)  
herb potato cake, baby spinach, creamed leeks, dill oil

**Cumin, butternut squash and lentil wellington** (Ce, G, V, PB)  
seasonal vegetables and marmite red wine jus

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**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 and continental cheese**  
(M, Su, N, L, So, G, Se)  
festive chutney, served with biscuits

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If you have a food allergy or intolerance, please let us know when placing your order.

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.