



Mirabelle Restaurant

Christmas Day Lunch Menu

STARTER

Mushroom, Chestnut and Shallot Profiteroles (V,G,E,M,Su,Ce,Mu)
Duddleswell anglaise, truffle salt

Salmon Gravavlax Cured in Dill (F,C,M,Ce,Su,Mu)
treacle, cumin, cinnamon, cucumber
sorbet, pumpernickel

MAIN COURSE

Turkey Medallions (M,Su,Ce,G,Mu,N)
cranberry chestnut truffle, goose-fat potatoes,
braised red cabbage, maple roast parsnips, pigs in blankets,
ventrèche bacon, Brussels sprouts

John Dory Fillet (F,G,Su,Ce,Sh,Mu,M)
truffled lobster croquette, sea vegetables, lobster bisque,
cauliflower snow, tarragon oil

Roast Squash Roulade (V,M,E,Ce,N,Mu,Su)
stuffed with ricotta, pumpkin seeds, caramelised chicory,
golden raisins, fennel, chilli with a miso butter

DESSERT

Christmas Pudding (E,M,G,N,Ce,Su)
brandy custard, candied orange peel, redcurrants

Baileys Whipped Cheesecake (M,So,Su,G,E)
white chocolate soil, white chocolate ice-cream,
cranberry compote

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 and 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 / 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.

