



Princes Room

Christmas Day Lunch Menu

STARTER

**John Ross Smoked Salmon Cream
Cheese Terrine** (F,Mu,M,E)
asparagus salad

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

Wild Mushroom Cappuccino (V,M,G,Ce)

MAIN COURSE

'Grand' Free-Range Butter Roast 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 purée, 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

DESSERT

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

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.

