



Princes Room Christmas Day Luncheon 2021

Starters

Classic 'Grand' Prawn and Crayfish Cocktail (C,E,Su)

Wild Mushroom and Truffle Pâté ...Melba toast, parsley purée & watercress (Su,M,E,G,So)

Rich Crab Bisque laced with Cognac (C,CE,Su,M,F)

Fish Course

Home Cured Beetroot Salmon Gravadlax Salad ...cucumber, ginger & lime (F,Su)

Main Courses

Roast Norfolk Bronze Turkey Breast ...sage & chestnut stuffing, chipolata wrapped in bacon, roast goose fat potatoes, honey roast root vegetables, buttered sprouts, roast parsnips braised red cabbage, pan jus & cranberry compôte (G,Ce,Su,M,N)

'Pink' Loin of Sussex Roasted Venison ...fondant potato, braised red cabbage, broccoli, port wine & blackberry reduction (M,Ce,Su,M)

Christmas Nut Roast Filo Parcel ...cranberry, honey roasted vegetables, shallot jus
(V,N,P,G,So)

Desserts

'Grand' Vintage Christmas Pudding with a brandy custard sauce (N,G,So,P,Su,E)

Spiced Orange and Port Plump Raisin Cheesecake ...ginger & kumquat compôte & festive macaroon (G,M,E,N,Su,So)

Warm Mince Pies (G,Su,So,N,P,M,E)

Cafetière of Ground Coffee & Petits Fours



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 & dairy
Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame Sh – shellfish So – soybeans
Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian