

# Gold Room

## CHRISTMAS DAY LUNCH

### *A little Introduction*

#### **SCOTTISH OAK SMOKED SALMON ROULADE**

caper berries, chive creamed cheese and cray fish butter

#### **HONEY ROASTED CHESTNUT AND BEETROOT TART**

dressed rocket, confit clementine and cranberries

#### **DUCK AND ORANGE PATE**

apricot and orange chutney with toasted sourdough

### *Soup*

#### **ROASTED PARSNIP AND MAPLE SOUP**

### *The Main Event*

All served with seasonal vegetables

#### **TRADITIONAL ROAST BREAST OF TURKEY**

duck fat roast potatoes, sage stuffing with all the trimmings and bottomless turkey gravy

#### **ROAST BEEF WITH A REDCURRANT AND MULLED WINE SPICED GRAVY**

roast potatoes and a blue cheese celeriac gratin

#### **STEAMED HADDOCK AND A BLOOD ORANGE AND BASIL HOLLANDAISE**

with fennel and crushed new potatoes

#### **CANDIED NUT ROAST**

with root vegetables and beetroot, topped with pecans, cashews and cranberries (gf/vegan)

### *The Perfect Ending*

#### **RICH CHRISTMAS PUDDING**

clotted cream custard/mulled wine infused custard (pick any one sauce, please boss)

#### **DARK CHOCOLATE AND CLEMENTINE TORT**

with vanilla bean whipped cream

#### **TRADITIONAL SHERRY TRIFLE**

with vanilla custard and whipped cream

#### **DORSET CHEESE PLATTER**

winter fruit chutney, grapes, and cheese biscuits



#### **TEA COFFEE AND WARM MINCE PIE**

ALLERGIES AND INTOLERANCES If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you. PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients.