

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

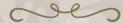
with vanilla bean whipped cream

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.