



THE LENSBRURY

CHRISTMAS DAY

— SOUP —

- ◆ Roasted chestnut & parsnip toasted pumpkin seeds **VE GF**

— FISH & SEAFOOD —

- ◆ Smoked chalk stream trout with capers, lemon & watercress
- ◆ Whole poached dressed Loch Duart Salmon
- ◆ Ice carving filled with king prawns, dressed langoustines, cockles

— MEAT —

- ◆ Game terrine with chutneys
- ◆ Dingley Dell charcuterie caperberries, cornichon, dressed artichokes **DF**
- ◆ Gala Pie with caramelised spiced pear chutney
 - ◆ Duck & orange liver parfait, red onion marmalade, toasted brioche

— VEGETARIAN —

- ◆ Beetroot falafel, tzatziki dressing **V**
- ◆ Red onion & goats' cheese palmier, pesto & chive sour cream **V**
- ◆ Butternut squash & cranberry filo crackers **VE**

— SALADS —

- ◆ Chicory, radish, fennel, clementine & dill **VE GF**
- ◆ Roasted butternut squash, green beans, rocket, cherry tomatoes, toasted sunflower seeds **VE GF**
 - ◆ Green salad **VE GF**

— MAINS —

- ◆ Pan roasted seabass, girolles, sage gnocchi, champagne
 - ◆ Broccoli & sun-kissed tomato penne pasta alfredo **VE GF**
- ◆ Butternut squash, chestnut, wild mushroom & truffle wellington **VE**
 - ◆ Traditional Norfolk roast turkey **GF DF**
 - ◆ Lyon's Hill 55 day Sirloin **GF DF**

— ALLOTMENT BUFFET —

- ◆ Thyme roast potatoes **VE**, apricot & pork stuffing **GF**, pigs in blankets
- ◆ Brussel sprouts, chestnuts & Dingley Dell bacon **GF**
 - ◆ Teddington honey glazed parsnips **VE**
 - ◆ Star Anise carrot batons **VE**
 - ◆ Green beans with roasted shallots **VE**
- ◆ Horseradish, English mustard, Dijon, wholegrain, cranberry sauce

— DESSERTS —

- ◆ The Lensbury chocolate & cherry yule log **V**
 - ◆ Traditional Italian panettone **V**
 - ◆ Spiced gingerbread torte
 - ◆ Seasonal fruit platter **VE GF**
 - ◆ Warm mince pies
- ◆ Freshly brewed coffee & tea

£110

KEY ~VE: VEGAN ~V: VEGETARIAN • GF: GLUTEN FREE • DF: DAIRY FREE