



STANHILL COURT
HOTEL

Festive Dinner

STARTERS

Velvet Sweet Potato Soup (VG) (GFA)

Chilli oil and toasted pine nuts

Pressed Chicken & Herb Terrine (DF)

Confit onion marmalade & olive oil and sea salt toasted brioche

Beetroot cured Salmon Gravavlax (GF) (DF)

Dill, mustard & honey dressing

MAINS

Traditional Roast Turkey

Sea salt & rosemary roast potatoes, roasted root vegetables, stuffing, sprouts, pig in blanket, turkey gravy

Mushroom bourguignon pie (VG) (GF)

Sea salt & rosemary roast potatoes, roasted root vegetables, stuffing, sprouts and vegetarian gravy

Harissa Glazed Tuna Steak (GF) (DF)

Sweet potato, tender stem broccoli, red onion, crispy spiced chickpea, mango salsa

DESSERTS

Belgium Chocolate Torte

Caramel Sauce

Traditional Christmas Pudding

Brandy sauce

Clementine & Cranberry Crème Brulee (GF)

£45.00 PER HEAD

25% non-refundable deposit is required to secure your booking.
Menu choices must be returned to us 14 days prior to your event date.