



STANHILL COURT

Festive Lunches

2 COURSES | £25.95 PP

3 COURSES | £30.95 PP

STARTERS

Roasted Red Pepper & Tomato Soup with warm Rustic Bread (VG)

Potted Devonshire Crab & Crayfish with Ciabatta Toast

Duck & Pork Terrine with Caramelised Onions Chutney, served with Herbed Crostini

Roasted Beetroot Napoleon with Walnut & Chive Cream Cheese (V)

MAINS

Traditional Roast Turkey with all of the trimmings, Pigs in Blanket, Sage & Apricot Stuffing, Roast Potatoes, Seasonal Vegetables & Red Wine Jus

Slow Cooked Blade of Beef served with Champ Mash, Roasted Root Vegetables and Braising Jus

Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Stem Broccoli & Butter Sauce

Butternut Squash & Kale Risotto with Herbed Parmesan Crisp (V)

DESSERTS

Traditional Christmas Pudding with a Warm Brandy Sauce

Rich Chocolate Torte with Raspberry Sorbet

Red Velvet Mini Cake with Vanilla Ice Cream (VG)

Selection of Homemade Sorbets (VG/GF)

Includes Teas / Coffees, Mince Pies, Crackers

20% non-refundable deposit is required to secure your booking in August 2021. Menu choices must be returned to us 14 days prior to your arrival, this event is subject to Government Covid regulations.