



STANHILL COURT
HOTEL

Festive Lunches

Starters

Roasted Garlic & Rosemary Butternut Squash Soup (v)

Salmon Gravalax with Dijon Crème Fraiche Dressing and Pickled Cucumbers

Duck & Pork Terrine with Cranberries & Pistachios, served with an Orange Salad

Spinach & Goats Cheese Croquettes served with Romesco Sauce (v)

Mains

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

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

Roast Salmon Fillet with a Pesto Crust, Crushed New Potatoes, Green Beans & a Butter Sauce

Butternut Squash Risotto with Spinach & Toasted Pine Nuts, topped with Parmesan Crisps & Rocket (v)

Desserts

Traditional Christmas Pudding with a Warm Brandy Sauce

White Chocolate & Raspberry Bread & Butter Pudding

Dark Chocolate Mousse with Baileys & Mascarpone Cream

Selection of Homemade Sorbets

£23.95 per person – 2 courses

£29.95 per person – 3 courses

Includes Teas/ Coffees, Mince Pies, Crackers