



## CHRISTMAS DAY 2024

### AMUSE BOUCHE

#### TO START

##### **Roasted squash and pumpkin soup**

Sage croutons

##### **Maple glazed grilled halloumi and parma ham salad**

Caramelised figs, rocket, toasted seeds, balsamic dressing

##### **Chicken liver parfait**

Red onion marmalade, toasted brioche, celery, baby leaf salad

#### INTERMEDIATE

##### **Chilston Park Gin cured salmon**

King prawns, sweet pickled salad, crispy capers

#### TO FOLLOW

##### **Traditional Norfolk Turkey or Beef**

Goose fat roast potatoes, maple glazed Brussels sprouts, pigs in blankets, sage and onion stuffing, carrots and parsnips, cranberry and port braised red cabbage, red wine sauce

##### **Baked fillet of cod**

Sautéed spinach, charred smoked pancetta, wild mushroom, baby onion, lemon butter sauce

##### **Spiced squash, feta and beetroot Wellington**

Roast potatoes, maple glazed brussel sprouts, sage and onion stuffing, carrots and parsnips

*Hand*PICKED  
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.



## CHRISTMAS DAY 2024

### TO FINISH

#### **Chilston Park Christmas pudding**

Brandy butter sauce

#### **White chocolate bauble**

Filled with chocolate mousse, popping candy, honeycomb, hot toffee sauce

#### **Lemon meringue cheesecake**

Lemon curd, mix berry compote

### CHEESE

#### **Winterdale Cheddar, Kellys goat, Kentish blue, Somerset brie**

Millers' crackers, chutney

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