



## CHRISTMAS DAY LUNCH

**Chef's festive canapés and Champagne**

### AMUSE BOUCHE

**White onion and Port soup**

### TO START

**Severn and Wye Valley smoked salmon**

Beetroot cured, salmon croquette, lemon emulsion, fennel, radish salad

**Wild mushroom gnocchi**

Wild mushroom ketchup, pickled enoki mushrooms

### SORBET

**Queen Bee sorbet**

Cranberry, local Piston's gin and rosemary

### TO FOLLOW

**Traditional roasted turkey**

Hand-rolled pigs in blanket, home-grown sage with apricot stuffing, duck fat  
roasted potatoes, seasonal vegetables, homemade gravy

**Winter spiced parsnips and squash Wellington**

Veggie chipolata, sage and cranberry seasoning, seasonal vegetables, homemade  
gravy

*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 LUNCH

### TO FINISH

#### **Stanbrook Abbey's Christmas pudding**

Brandy sauce, winterberry coulis

#### **Dark chocolate and bitter orange tart**

Ginger ice cream, confit orange

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