

# CHRISTMAS DAY in the SHELBURNE

## Starters

Chicken Consommé, Fresh Winter Truffle, Wild Mushrooms (GF)

Traditional Oak Smoked Salmon, Shallots and Capers, Brown Bread, Butter  
(GF on request)

Foie Gras Parfait, Sauternes Jelly, Toasted Brioche, Pear Chutney

Salt Baked Rainbow Beetroots, Fennel and Honey Purée, Fresh Honeycomb,  
Beetroot Crisps (VG, GF on request)

## Mains

Kelly Bronze Turkey Breast, Leg stuffed with Pistachio and Apricot, Roast Potatoes,  
Brussel Sprouts, Honeyed Parsnips, Buttered Carrots, Braised Red Cabbage,  
Bread Sauce and Roasting Gravy (GF on request)

Roast Fillet of Beef, Potato Rosti, Buttered Chantenay Carrots,  
Braised Red Cabbage, Morel and Smoked Pancetta Sauce (GF on request)

Lobster Thermidor, Pommes Frites, Wilted Greens, Dressed Leaves

Wild Mushroom Pithivier, Potato Galette, Honeyed Parsnips, Buttered Carrots,  
Braised Red Cabbage, Roasting Gravy (V)

## Amuse Bouche

Spiced Orange Mousse, Cranberry Granité (GF)

## Desserts

Traditional Christmas Pudding, Brandy Sauce, Redcurrants (V)

Classic Sherry Trifle

Chocolate and Praline Torte, Clotted Cream, Raspberry Coulis

Glazed Chilled Lemon Tart, Mascarpone and Raspberry Balsamic Cream

Selection of Local Cheese for sharing (GF on request)

*GF = Gluten Free | V = Vegetarian | VG = Vegan | N = Nut free  
Some dishes can be nut free and gluten free on request, please ask us for more details.*