

FAMILY CHRISTMAS CARVERY in the KERRY SUITE

Starters

Leek and Potato Soup, Crispy Leeks, Chives (GF)

Smoked Ham Hock Terrine, Pickled Baby Onions, Toasted Sourdough
(GF on request)

Prawn and Red Pepper Cocktail, Marie Rose Sauce, Brown Bread (GF on request)

Pressed Mediterranean Vegetables, Pesto, Toasted Ciabatta (GF, VG)

Mains

The following are carved to order:

Roasted Crown of Kelly Bronze Turkey, Sage and Onion Stuffing,
Thyme Roasted Potatoes, Pigs in Blankets (GF on request)

Roasted Sirloin of Beef, Yorkshire Pudding, Thyme Roasted Potatoes,
Horseradish Sauce (GF)

Roasted Loin of Wiltshire Pork, Salted Crackling, Bramley Apple Sauce
(GF on request)

Roasted Fillet of Salmon, Crushed Herb New Potatoes, Baby Leaf Spinach,
Tomato & Basil Pesto Ragout (GF)

Beetroot, Spinach and Chestnut Tart, Roast Potatoes, Herb Oil (GF, VG)

All dishes are served with seasonal vegetables

Desserts

Selection of Buffet Desserts

Christmas Pudding, Brandy Sauce (V)

Selection of Local Cheese, Biscuits & Fruit Chutney (GF on request)

Chocolate Fountain

Coffee, Mince Pies (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.