

CHRISTMAS DAY in the KERRY SUITE

Starters

Traditional Beef Consomme, Shredded Winter Vegetables,
Wild Mushrooms, Braised Beef (SL/G)

Smoked Salmon, Crème Fraîche and Cucumber Bilini, Caviar (F/D/G/EG)

Gamekeeper's Terrine, Fig Chutney, Pickled Walnuts,
Toasted Sourdough (EG/G/N)

Jerusalem Artichoke, Goat's Cheese Mousse, Truffle Vinaigrette (SL/M)

Mains

Roasted Breast of Woolley Park Turkey, Cranberry and Chestnut Stuffing,
Pigs in Blankets (G/N/EG/D)

Roast Sirloin of Beef, Yorkshire Puddings, Horseradish Cream (G/D/EG)

Baked Honey Glazed Gammon, Selection of Seasonal Vegetables (G/D/EG/M)

Roasted Stone Bass, Red Chard, Potato Terrine, Caviar (F/D)

Butternut Spinach, Brie & Cranberry Pithivier, Wild Mushroom Ragu (G/D/EG)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (G/EG/D/N/SL)

Mulled Poached Fruit Pavlova, Orange Sorbet (SL/EG/D)

Clementine Trifle, Orange Sorbet, Cranberry Garibaldi Biscuits (G/D/EG/N)

Cheese Board, Biscuits and Chutney (D/G/N/C)

(G) Gluten | (EG) Eggs | (D) Dairy | (F) Fish | (SF) Shellfish | (C) Celery |
(SL) Sulphites | (L) Lupin | (S) Soya | (M) Mustard | (MO) Molluscs |
| (PE) Peanut |