

Christmas Day Lunch

£175 ADULT / £95 CHILD (UNDER 12)

STARTERS

Gin cured Scottish salmon fillet
with celeriac remoulade, keta caviar,
curly endive, lemon dressing. GF

Pressed ham hock and pea terrine
with green tomato relish and ciabatta crostini.

Spiced carrot and coriander soup
with toasted pumpkin seeds, crispy onions,
herb oil and soya yoghurt. VG GF

MAINS

Roast turkey ballotine
with sage & onion stuffing, pigs in blankets, roast potatoes,
honey roast parsnip & carrots, Brussel sprouts and turkey jus.

Pan seared salmon supreme
with saffron Parmentier potatoes, wilted kale, grilled baby fennel
with watercress and Champagne sauce.

Cajun-spiced chicken supreme
with wild mushroom fricassée, café au lait sauce, chopped herbs.

Winter garden vegetable wellington
with butternut squash, celeriac, artichokes, hispi cabbage,
red peppers and heirloom tomato fondue and basil nut free pesto. VG

DESSERTS

Classic Christmas pudding
with brandy sauce, rum & raisin ice cream and biscuit crumble. V

Mango and passion fruit cheesecake V

Belgian chocolate & raspberry torte
with raspberry sorbet. VG GF

Mince pies, teas, and coffee

V Vegetarian. N Nuts. VG Vegan. GF Gluten Free.

If you have any dietary requirements, allergens or intolerances, please inform your server and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. A discretionary 13.5% service charge will be added to your bill. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate.