

Festive Lunch & Dinner

£59.00

STARTERS

"Pate" chicken liver and cognac

with piccalilli, caramelised red onion chutney, baby leaves and crusty country bread.

Beetroot cured smoked salmon

with dill, shaved fennel, citrus sour cream and herb cress. **GF**

Spiced roast pumpkin soup

with pumpkin seeds and herb oil. **VG GF**

MAINS

Roast turkey ballotine

with pigs in blanket, roast potatoes, glazed root vegetables, brussels sprout and turkey jus.

Corn fed chicken supreme

with roast potatoes, glazed root vegetables, brussels sprout and tarragon jus.

Pan seared seabass

with scallion whipped potato, piquillo pepper, tender stem broccoli, shellfish bisque and citrus oil.

Stuffed aubergine with moroccan spiced chickpeas

with harisa infused tomato sauce and crispy shallots. **V**

DESSERTS

Classic Christmas pudding

with brandy sauce, rum & raisin ice cream and biscuit crumble. **V**

Chocolate & orange mousse

with pistachio praline and chocolate sauce. **V N**

Lemon tart

with lemon chantilly, berry and coulis. **V**

Festive truffles, tea & 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.