



THE LENSBRURY

CHRISTMAS DAY

— SOUP —

- ◆ Roasted chestnut & parsnip toasted pumpkin seeds **VE GF**

— FISH & SEAFOOD —

- ◆ Smoked chalk stream trout with capers, lemon & watercress
- ◆ Whole poached dressed Loch Duart Salmon
- ◆ Ice carving filled with king prawns, dressed langoustines, cockles

— MEAT —

- ◆ Game terrine with chutneys
- ◆ Dingley Dell charcuterie caperberries, cornichon, dressed artichokes **DF**
- ◆ Gala Pie with caramelised spiced pear chutney
 - ◆ Duck & orange liver parfait, red onion marmalade, toasted brioche

— VEGETARIAN —

- ◆ Beetroot falafel, tzatziki dressing **V**
- ◆ Red onion & goats' cheese palmier, pesto & chive sour cream **V**
- ◆ Butternut squash & cranberry filo crackers **VE**

— SALADS —

- ◆ Chicory, radish, fennel, clementine & dill **VE GF**
- ◆ Roasted butternut squash, green beans, rocket, cherry tomatoes, toasted sunflower seeds **VE GF**
 - ◆ Green salad **VE GF**

— MAINS —

- ◆ Pan roasted seabass, girolles, sage gnocchi, champagne
- ◆ Broccoli & sun-kissed tomato penne pasta alfredo **VE GF**
- ◆ Butternut squash, chestnut, wild mushroom & truffle wellington **VE**
- ◆ Traditional Norfolk roast turkey **GF DF**
 - ◆ Lyon's Hill 55 day Sirloin **GF DF**

— ALLOTMENT BUFFET —

- ◆ Thyme roast potatoes **VE**, apricot & pork stuffing **GF**, pigs in blankets
- ◆ Brussel sprouts, chestnuts & Dingley Dell bacon **GF**
 - ◆ Teddington honey glazed parsnips **VE**
 - ◆ Star Anise carrot batons **VE**
 - ◆ Green beans with roasted shallots **VE**
- ◆ Horseradish, English mustard, Dijon, wholegrain, cranberry sauce

— DESSERTS —

- ◆ The Lensbury chocolate & cherry yule log **V**
 - ◆ Traditional Italian panettone **V**
 - ◆ Spiced gingerbread torte
 - ◆ Seasonal fruit platter **VE GF**
 - ◆ Warm mince pies
- ◆ Freshly brewed coffee & tea

£110

KEY ~VE: VEGAN ~V: VEGETARIAN • GF: GLUTEN FREE • DF: DAIRY FREE



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BOXING DAY

**Selection of seasonal salads & cold meats from the
hors d'oeuvres buffet including the following**

TO START

- ◆ Prawn Marie Rose **GF**
- ◆ Dingley Dell charcuterie, caperberries, cornichon,
dressed artichokes
- ◆ Chicken liver parfait, red onion marmalade
- ◆ Smoked salmon blinis, horseradish cream
- ◆ Tartlet of roast vegetable, onion jam,
vegan feta cheese
- ◆ The Lensbury superfood tabbouleh salad **VE**
- ◆ Roasted tomato, lentil & winter vegetable soup,
chive oil **VE GF**

CARVERY

- ◆ Roast crown of Turkey with cranberry sauce, pigs
and blanket & stuffing **GF**
- ◆ Dingley Dell honey glazed gammon
- ◆ Roast Dorset leg of lamb **GF**
- ◆ Lensbury Piccalilli with gravy and mint sauce **GF**

MAINS

- ◆ Chicken chasseur **GF**
- ◆ Beef casserole with baby onions, bacon &
mushrooms **GF**
- ◆ Poached cod with lemon & caper butter **GF**
- ◆ Chickpea & squash curry **GF V**
- ◆ Sundried tomato arancini **GF**

VEGETABLES

- ◆ Thyme roast potatoes, apricot & pork stuffing,
brussel sprouts & chestnuts **GF VE**
- ◆ Teddington honey glazed parsnips **GF VE**
- ◆ Star anise carrot batons **GF VE**
- ◆ New potatoes & spring onions **GF VE**

DESSERTS

- ◆ A selection of dessert's & British cheese from the
buffet station
- ◆ Tea or coffee

£65

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