



HOLBROOK  
MANOR & SPA

# CHRISTMAS PARTY LUNCH MENU

**£29 per person**

Prices include 3 course lunch and table crackers

## STARTERS

**Chicken Liver & Cognac Parfait** | GF

Dressed Salad, West Country Red Onion Chutney

**Crayfish & Atlantic Prawn Cocktail** | GF, DF

Vodka Marie Rose Sauce, Baby Gem

**Trio of Melon Pearls** | VE, V, DF, GF

Fresh Rocket & Mint Salad, Ginger Syrup

**Winter Spiced Carrot & Sweet Potato Soup** | VE, V, DF, GF

Fresh Herbs

All served with Crusty Rolls & Butter



## MAINS

**Traditional Roast Breast of Turkey** | DF & GF on request

Pigs in Blanket, Yorkshire Pudding, Sage & Onion Stuffing, Chef's Pan Gravy, Cranberry Sauce

**Braised Feather Blade Beef** | DF, GF

Red Wine, Thyme, Mushrooms, Pearl Onions

**Grilled Fillet of Salmon** | GF

Tarragon & Hollandaise Sauce

**Spiced Vegetable Wellington** | VE, V, DF

Cranberry & Clementine Sauce

All served with Roasted Potatoes and Seasonal Vegetables



## DESSERTS

**Luxury Christmas Pudding** | V

Brandy Sauce & Winterberry Compote

**Dark Chocolate, Rum & Orange Tart** | V

Spiced Devon Clotted Cream

**Fresh Fruit Salad** | VE, V, GF, DF

Prosecco Sorbet

**West Country Cheeseboard** | V

Figs, Celery & Chutney

Followed with Coffee & Mints

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free

If you require information regarding the presence of **allergens** in any of our foods, **please ask a member of staff** who will be happy to provide this information. Whilst we have protocols in place to address the risk of cross-contamination or removal of bones in our food, **we cannot guarantee** that any product is "100% Free From" these after production, supply, and preparation. Because of this, some dishes may need to be modified to fit your specific needs/requirements. **Ask a member of staff for more information.**

Deposit of £10 per person required, balance 21 days prior to event. Terms and conditions apply.