



HOLBROOK
MANOR & SPA

CHRISTMAS PARTY LUNCH MENU

£29 per person

Prices include 3 course lunch and table crackers

STARTERS

Chicken Liver & Cognac Parfait

Dressed Salad, West Country Red Onion Chutney, Toasted Sourdough Bread

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, Toasted Croutons

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 | DF, 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 arrival. Terms and Conditions apply