



HOLBROOK
MANOR & SPA

CHRISTMAS DAY LUNCH MENU

Wednesday, 25th December 2024

STARTERS

Chicken Liver & Port Parfait | GF on request

Gooseberry, Coriander Chutney, Toasted Sourdough Bread & Dressed Salad

Watermelon, Pomegranate, Mango & Feta Salad | V, GF

Mint & Vanilla Syrup

Smoked Salmon, Atlantic Prawn & Cream Cheese Roulade | GF

Dressed Watercress, Chive & Crème Fraiche Dressing

Sweet Potato & Miso Soup | VE, V, DF | GF on request

Crispy Onions



MAINS

Roast Breast of Turkey with all the Trimmings & Pan Gravy

Pigs in Blanket, Sage & Onion Stuffing, Cranberry Sauce & Yorkshire Pudding

Roasted Lamb Rump | GF

Roasted Root Vegetable Puree & Redcurrant Infused Gravy

Grilled Monkfish Tail

Prawn, Capers & Spinach Velouté

Roasted Root Vegetable Vegan Wellington | V, VE, DF

Vegan Gravy

All mains served with a selection of Seasonal Vegetables



DESSERTS

Traditional Christmas Pudding | V

Brandy Sauce

Chocolate & Orange Tart | V

Clotted Cream & Strawberries

Mango, Ginger & Lime Trifle | V

A Cheese Selection with Crackers, Butter,

Grapes, Celery & Onion Chutney | V

Fresh Fruit Salad | VE, V, GF, DF

Berry Compote & Mango Sorbet

£79pp

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.**