



HOLBROOK  
MANOR & SPA

# CHRISTMAS DAY LUNCH MENU

Thursday, 25th December 2025

## STARTERS

**Chicken Liver & Pâté** | GF on request

Dressed Salad, Chutney & Melba Toast

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

Mint & Vanilla Syrup

**Smoked Salmon, Atlantic Prawn & Avocado Salad** | GF, F, E

Dressed Watercress, Chive & Crème Fraiche Dressing

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



## 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

**Herb Crusted Salmon**

Prawn, Caper & Spinach Velouté

**Roasted 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

Whipped Cream, Chocolate Sauce & Strawberries

**Raspberry & White Chocolate Cheesecake** | V

Raspberry & Chocolate Sauce

**A Cheese Selection with Crackers, Butter, Grapes & 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.**