



WEBBINGTON
HOTEL & SPA

CHRISTMAS DAY LUNCH MENU

A Selection of Canapés and a glass of Sparkling Wine

CREAMED PARSNIP SOUP (veo)
With crème fraîche and truffle oil

GRAVADLAX (gfo)
Scandinavian cured salmon with a dill & mustard dressing, upon a micro herb salad

WILD MUSHROOM TARTLETT (v)
Upon torn leaves with balsamic glaze

CHAMPAGNE SORBET (ve)

BUTTER & THYME ROASTED TURKEY CROWN
Served with bacon wrapped chipolatas, sage & onion stuffing, and cranberry sauce

ROAST SIRLOIN OF ENGLISH BEEF
With homemade yorkshire pudding and a caramelised onion & red wine sauce.

BRIE & CRANBERRY WELLINGTON (v)
Served with a red pepper coulis

SERVED WITH GOOSE FAT ROAST POTATOES, SHREDDED SAUTÉED SPROUTS,
BRAISED RED CABBAGE & CRANBERRIES, CHANTENAY GLAZED CARROTS

CHRISTMAS PUDDING (v)
With a rosette of brandy cream

MANGO PARFAIT (v)
Upon raspberry coulis with Biscoff crumbs

CHOCOLATE BROWNIE (v/veo)
Saturated in rum chocolate sauce

COFFEE AND TRUFFLES

£90.00 per person

(v) = vegetarian (ve) = vegan (gf) = gluten free (gfo) = gluten free option (df) = dairy free (dfo) = dairy free option (vo) = vegetarian option (veo) = vegan option

If you are ordering for someone who has a food allergy or intolerance, please let us know.

We cater for a number of dietary requirements, please let us know if you or any of your guests have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee any of our dishes are 100% free of allergens.