



WEBBINGTON
HOTEL & SPA

CHRISTMAS DAY

A Selection of Canapes and a glass of Sparkling Wine



CREAMED PARSNIP SOUP

With crème fraiche and truffle oil



GRAVADLAX

Scandinavian cured salmon with a dill & mustard dressing, upon a micro herb salad

WILD MUSHROOM TARTLETT

Upon torn leaves with balsamic glaze



CHAMPAGNE SORBET



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

Served with a red pepper coulis

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



CHRISTMAS PUDDING

With a rosette of brandy cream

MANGO PARFAIT

Upon raspberry coulis with Biscoff crumbs

CHOCOLATE BROWNIE

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.