





YULETIDE MAGIC MENU

2 courses for £39 3 courses for £49

STARTERS

John Ross Smoked Salmon, Horseradish Crème Fraiche Potato Salad, Pickles and Crispy Capers

OR

Celeriac & Truffle Velouté with Herb Oil (VG/GF)

OR

Pheasant & Chanterelle Terrine, Spiced Apple & Quince Chutney, Micro Herb Salad with Brioche

MAINS

Roast Turkey, served with Apricot & Chestnut Stuffing, Duck Fat Roasted Fondant Potato, Chantenay Carrots, Brussels Sprouts, Candied Chestnuts, Cranberry jus

OR

Vegan Wellington filled with Maple-Roasted Sweet Potato, Spinach & Portobello Mushroom on a Forest Mushroom & Tarragon Fricassee,

Green Beans (VG)

OR

Seared Seabass Filet on Preserved Lemon Couscous, Baby Squid, Artichoke, and Shellfish Ragout

DESSERTS

Christmas Pudding with Brandy Sauce

OR

Winter Berry Eton Mess, Cinnamon-Infused Chantilly Cream, Mulled Berry Compote and Crushed Meringues (GF)

OR

British Cheese Plate, served with Crackers, Fig Chutney and Grapes Filter Coffee/Tea and Mini Christmas Fruit mince pies

V - VEGETARIAN

VG - VEGAN GF - GLUTEN FREE

If you have any allergies or food intolerances, please speak to a member of our staff about your requirements before ordering. A full list of allergens is available on request. All prices are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

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A STARRY NIGHT MENU

2 courses for £49 3 courses for £59

STARTERS

Devonshire Crab. Apple & Caviar Tian with Avocado Mousse. Lime Mayonnaise, Radish and Dill (GF)

OR

Trio of Heritage Beetroot; Roasted Ruby, Poached Golden & Julienne of Candy Beets, Chioggia Beet & Baby Spinach Salad, Peach & Chilli Swipe, Harissa Roasted Pecans (VG)

OR

Seared Scots Pine Smoked Beef Filet, Celeriac Remoulade, Cumquat Chutney and Peppery Shiso Cress

MAINS

Roasted Cornish Hake. Poached Cravfish Tails. Lemon Verbena Infused Crushed Potato Stack, Braised Baby Leeks, Champagne Beurre Blank

OR

Maple-roasted Sweet Potato Gnocchi, Woodland Mushrooms, Spinach, Walnuts, Jerusalem Artichoke Velouté (VG)

OP

Confit of Duck Leg, Roasted Fondant Potato, Puy Lentil & Lardon Cassoulet, Braised Red Cabbage and Peppercorn jus (GF)

DESSERTS

Belgian Chocolate Tart, Raspberry Sorbet, Raspberry Compote

OR

Vegan Trifle; Bitter Orange Jelly, Coconut Chia Pudding and Lemon Cake (VG)

OR

British Cheese Plate, served with Crackers, Fig Chutney and Grapes.

Coffee. Tea and Mini Christmas Fruit Mince Pies

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