





# 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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