

THE KERRY SUITE

2024 FAMILY CHRISTMAS SUNDAY LUNCH MENU

Starters

- Ham Hock & Parsley Terrine, Piccalilli, Toasted Sourdough (D, EG, G, GFO, SL)
Roasted Fig, Burrata & Red Onion Tartine, Rocket (D, EG, G, GFO, SL, V)
Wild Mushroom & Thyme Soup, Winter Truffle (VG)
Smoked Salmon, Dill Pickled Cucumbers, Vodka Crème Fraîche (D, F, SL)
Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle (N, VG)

Main Courses

- Roast Woolley Park Farm Turkey Breast, Braised Leg, Pig in Blanket,
Cranberry & Chestnut Stuffing, Gravy (D, DFO, G, GFO, N, SL)
Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket, Apple Sauce, Crackling, Gravy (D, DFO, G, GFO)
Wiltshire Beef Rump Cap (Served Pink), Pig in Blanket, Horseradish Sauce, Gravy (D, G)
Nut Roast Wellington, Butternut Squash Fondant, Madeira Sauce (C, G, N, VG)
All Roasts served with Yorkshire Pudding (D, EG, G, V), Roast Potatoes (VG),
Roast Parsnips & Carrots (VG), Creamed Brussel Sprouts (D, N, SL, V)
Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon & Herb Butter Sauce (D, DFO, F, SL)

Desserts

- Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)
Chestnut Mousse, Hazelnut Praline, Brown Sugar Meringue (D, EG, G, N, V)
Mulled Winter Berry Parfait, Champagne Sorbet (SL, VG)
Caramelised Bread & Butter Pudding, Chocolate & Banana Custard (D, EG, G, SL, V)
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread (C, D, G, GFO, N, SL, V)
Coffee, Truffles (D, S, V), Mince Pies (G, GFO, SL, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION | (L) LUPIN
(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free and Vegan Options are available upon request in advance only.

THE KERRY SUITE

2024 FAMILY CHRISTMAS SUNDAY LUNCH CHILDREN'S MENU

Starters

Watermelon, Strawberries, Passion Fruit (VG)

Homemade Tomato Soup, Toasted Cheese Fingers (D, G, V)

Chicken Tenders, Salad, Tomato Ketchup (C, M, G)

Main Courses

Roast Turkey Breast, Stuffing, Pig in Blanket, Roast Potatoes, Peas & Carrots, Gravy (D, DFO, G, GFO, N, SL)

Roast Beef, Yorkshire Pudding, Roast Potatoes, Peas & Carrots, Gravy (D, EG, G)

Mini Battered Cod, Chunky Chips, Garden Peas (F, G)

Penna Pasta with Tomato Sauce (G, VG)
Add Cheese (D, G, V)

Desserts

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (D, EG, G, V)

Banana Split, Whipped Cream, Vanilla Ice Cream (D, EG, V)

Fresh Fruit Salad, Fruit Sorbet (VG)

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(MO) MOLLUSCS | (M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS
(S) SOYA | (SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

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