Stoke by Nayland

HOTEL GOLF SPA LODGES

LUXURY CHRISTMAS DAY

Canapés

3 types of Canapés, 1 each, plus olives, cheese straws & pumpkin seeds

Starter course

Roasted plum tomato soup (V) (DF) (VG) (GFA)

Beetroot cured salmon, blini, cream cheese with caviar (GFA) (DFA)

Pâté of locally shot pigeon, toast with red onion marmalade (GFA)

Carpaccio of Dedham Vale beef, horseradish cream, roquette with croutons (GFA) (DFA)

Fan of seasonal melon with Boxford Farm blueberry compote (V) (GF) (DF) (VG)

Sorbet course

Champagne sorbet with crystallised rose petals (V) (GF) (DF) (VG)

Main course

Roast Suffolk sirloin, carrot fondant, Brussels sprouts, parsnips, roast potatoes, Yorkshire pudding with gravy (GF) (DF)

Roasted Norfolk Bronze turkey breast, chipolatas wrapped in bacon, sage & onion stuffing, carrot fondant, Brussels sprouts, parsnips, roast potatoes, Yorkshire pudding with gravy

Honey & mustard glazed ham, carrot fondant, Brussels sprouts, parsnips, roast potatoes, Yorkshire pudding with gravy

Wild salmon Wellington, roast potatoes & greens with Hollandaise sauce

Puy lentil & cashew nut roast, vegetarian sausage, carrot fondant, Brussels sprouts, parsnips, roast potatoes, Yorkshire pudding with gravy (V) (GF) (DF) (VG)

Dessert

Homemade Christmas pudding with brandy sauce (V) (GFA) (DFA) (VGA)

Mulled wine cheesecake (V)

Profiteroles (V)

Lemon tart (V)

Fresh fruit salad (V) (GF) (DF) (VG)

Cheese course

Selection of cheese served to the table (GFA)

(other GF DF VG desserts available on request)

If you have any dietary requirements, or allergies,
please ask a member of the team and they'll be happy to accommodate you.

V = Vegetarian • GF = Gluten free • DF = Dairy free • VG = Vegan • GFA = Gluten free available
DFA = Dairy free available • VGA = Vegan available