

FESTIVE *family*

2 COURSE LUNCH

Main Course

TRADITIONAL ROASTED TURKEY BREAST

Sage & onion stuffing, pigs in a blanket, turkey jus served with roasted potatoes, Brussel sprouts, orange & maple glazed carrots & parsnips

Gluten Free Option Available

OR

PARSNIP AND CRANBERRY CRUSTLESS TART (VG, GF)

Served with roasted potatoes, Brussel sprouts, orange & maple glazed carrots & parsnips

Kids Main Course

(AVAILABLE FOR CHILDREN UNDER 12)

HALF PORTION OF TRADITIONAL ROASTED TURKEY BREAST

OR

FESTIVE BUTTERMILK CHICKEN BURGER

Cheddar cheese, crisp lettuce, tomato in a toasted brioche bun with fries

Dessert

CHOCOLATE YULE LOG

Chocolate yule log with chocolate sauce & whipped cream

Vegan & Gluten Free Option Available

V = Vegetarian

VG = Vegan

GF = Non Gluten Containing Ingredients

We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate. Food items are subject to change at short notice due to National Supply issues out of Village Hotels' control.

VILLAGE
HOTEL CLUB

Christmas DAY

3 COURSE MENU

Starter

CELERIAC, APPLE & TRUFFLE VELOUTE

Toasted hazelnut

Vegan & Gluten Free Option Available

SMOKED HADDOCK & CHIVE ARANCINI

Horseradish mayonnaise, sundried tomato & baby leaf salad

PRESSED CHICKEN & WILD MUSHROOM TERRINE

Toasted seeded bloomer bread, tarragon mayonnaise & micro leaf salad

GOAT'S CHEESE & CANDIED BEETROOT MILLE-FEUILLE (V)

Pickled cauliflower, cauliflower crisps, truffle dressing

Main Course

ROASTED BUTTERED TURKEY BREAST

Apricot & sage stuffing, Lincolnshire sausages wrapped in bacon, chateau potatoes, orange and maple glazed carrots, Brussel sprouts with crispy bacon, gravy

Gluten Free Option Available

ROASTED SEA TROUT

Spinach & lemon tagliatelle, saffron & seafood chowder

BUTTERNUT SQUASH, SPINACH & VEGAN GREEK CHEESE PITHIVIER (VG)

Roasted squash, chestnuts, cranberry, spinach & vegan Greek cheese, chateau potatoes, orange and maple glazed carrots, Brussel sprouts

SLOW BRAISED DAUBE OF BEEF

Mustard creamed potato, braised greens, crisp pancetta, chestnut mushrooms, red wine shallot sauce

Dessert

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

ARTISAN BRITISH CHEESE BOARD

Toasted fruit & nut bread and fruit chutney

FESTIVE CHOCOLATE ORANGE TART (VG, GF)

WARM APPLE TART TATIN

Cinnamon ice cream, caramel sauce, nut brittle shard

FRESHLY BREWED COFFEE AND MINI MINCE PIES

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