

VILLIERS HOTEL

Buckingham

FESTIVE SUNDAY LUNCH MENU 2024

Two Courses £30.00
Three Courses £35.00

STARTER

Homemade Spiced Roasted Butternut & Tomato Soup with Warm Crusty Bread, Salted Butter (GFO, DFO)

Chicken Liver Parfait with Spiced Pear and Cranberry Chutney, Toasted Brioche (GFO)

Salmon Rilette with Cauliflower Puree, Crème Fraiche Sauce, Melba Toast (GFO)

Herb Marinated Mozzarella with Roast Vegetable & Quinoa Salad, Tomato Coulis (V, VGO, GF)

MAIN

Roast Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy (GFO)

Roast Turkey Breast with Pigs in Blankets, Pork and Herb Stuffing, Roast Potatoes, Seasonal Vegetables, Turkey Gravy (GF, DFO)

Confit Duck Leg with Potato Puree, Creamed Cabbage, Root Vegetables, Grain Mustard Sauce (GF, DFO)

Roasted Salmon Fillet with Buttered New Potatoes, Kale, Wild Mushroom Sauce (GF, DFO)

Oven Roasted Celeriac with Wild Mushroom, Leek and Chestnut Strudel, New Potatoes, Kale, Wild Mushroom Sauce (V, VG, DF, GFO)

DESSERT

Christmas Pudding with Custard, Mulled Berry Compote (VGO, GFO)

Passion Fruit Panna Cotta with Cranberry Compote, Cantuccini Biscuits (GFO)

Chocolate and Salted Caramel Tart with Espresso Chantilly Cream, Shortbread Biscuit Crumb (GFO)

Cheese Selection Board with Cheese Wafers, Fruit Chutney, Micro Celery Cress (GFO)

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | O Option
Please advise your server of any other allergies we may need to be aware of