



GREAT FOSTERS
Historic Hotel & Gardens

CHRISTMAS DAY LUNCH

Individual menu choices to be advised by the end of November

STARTERS

CHICKEN AND DUCK TERRINE

Roasted Butternut Squash, Butternut Purée, Smoked Almond, Frisée Lettuce

SALT BAKED CELERIAC

Celeriac Remoulade, Stilton, Candied Walnuts, Grapes, Chicory Grapeseed Oil Vinaigrette

LOBSTER AND CRAYFISH COCKTAIL

Native Lobster, Crayfish, Marie Rose Sauce, Baby Gem Lettuce, Squid Ink Tapioca

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

Sliced Roast Turkey Breast, Pigs in Blankets, Apricot and Sage Stuffing, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Buttered Carrots, Buttered Brussel Sprouts, Turkey Jus

BEURRE NOISETTE POACHED HALIBUT

Beurre Noisette Poached Halibut, Samphire, Crushed New Potatoes, Broccoli Purée, Balfour Sparkling Wine Sauce

TRADITIONAL NUT ROAST WITH ALL THE TRIMMINGS

Nut Roast, Vegan Sausage, Garlic and Thyme Roasted Potatoes, Honey Roasted Parsnips, Carrots, Brussel Sprouts, Vegetable Gravy

DESSERTS

CHRISTMAS PUDDING

Traditional Christmas Puddings, Brandy Sauce, Cranberry Compote

TRIO OF CHOCOLATE MOUSSE

Textures of Chocolate, Cherry Compote

CHEESE BUFFET TABLE TO BE SERVED IN THE ORANGERY

Selection of British and European Cheeses, Crackers and Estate Chutney

Please enquire if you require information about allergens.

#alexandermoments @greatfosters