



OLD AMERSHAM HOTELS

BOXING DAY



STARTER

ROASTED GARLIC & PUMPKIN SOUP (VG) (GF)

Served with toasted pumpkin seeds, roasted chestnut crumble & pesto oil

SMOKED SALMON & CREAM CHEESE TARTLET *

Served with avocado & lime mousse

CHICKEN & APRICOT TERRINE *

Served with spiced fruit chutney

MAINS

HONEY GLAZED GAMMON WITH ORANGE DEMI GLAZE (GF)

Served with dauphinoise potatoes, roasted carrots and parsnips

SLOW ROAST RUMP OF LAMB (GF)

Served with herby couscous with rich rosemary demi glaze, baby carrots and crispy parsnips

CHESTNUT & WILD MUSHROOM WELLINGTON (VG)

Served with grilled winter vegetables, cranberry sauce and sage & onion stuffing

DESSERTS

CHRISTMAS PUDDING

Served with strawberries & white chocolate cognac sauce

MIXED CHEESE BOARD *

Served with celery sticks, crackers, grapes, winter chutney and salted almonds

APPLE & CHERRY CRUMBLE TART (V)

Served with vanilla ice cream and caramel sauce

CHOCOLATE TRUFFLE TORTE (VG) (GF)

Served with white chocolate sauce and fresh berries



*Gluten Free option available

£50 per adult

A 10% service charge will be added to your final bill

£10 deposit per person including children

Includes: starter, main, dessert, Christmas crackers, glass of fizz on arrival & mince pies

Final numbers, dietaries and remaining balance to be sent by the 6th of December



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