



OLD AMERSHAM HOTELS

CHRISTMAS DAY LUNCH

STARTERS



CREAMY ROASTED BUTTERNUT SQUASH SOUP (VG) *

Served with warm sourdough bread

SMOKED SALMON CARPACCIO (GF)

Served with capers, fennel pickle and lemon dressing

TOMATO & BASIL ARANCINI (V)

Served with rocket and a balsamic glaze

HONEY GLAZED PIGS IN BLANKETS

Served with a Dijon mustard dip

MAINS

HONEY GLAZED TRADITIONAL ROAST TURKEY *

Served with roast potatoes, pigs in blanket, roasted carrots, roasted parsnips, brussels sprouts, sage & onion stuffing and gravy

PAN-FRIED SEABASS (GF)

Served with crushed new potatoes, green beans and a Champagne & caviar sauce

SLOW COOKED BEEF BRISKET *

Served with roast potatoes, pigs in blanket, Yorkshire pudding, roasted carrots, roasted parsnips, brussels sprouts, sage & onion stuffing, gravy and horseradish sauce

CHESTNUT & WILD MUSHROOM WELLINGTON (VG)

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

DESSERTS

CHRISTMAS PUDDING

Served with brandy sauce or custard

MIXED CHEESE BOARD *

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

APPLE & CHERRY CRUMBLE TART (V)

Served with vanilla ice cream and caramel sauce

BLACK FOREST YULE (V) (GF)

Served with cherry Chantilly cream and fresh berries



*Gluten Free option available

£120 per adult

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

Includes: starter, main, dessert, tea/coffee & mince pie & Christmas crackers



£20 per person deposit

Final numbers, dietaries, food/drink choices & remaining balance to be sent by 5th December

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