



The Kerry Suite

2025 Christmas Lunch Party Menu

Starters

Chicken Liver Parfait, Red Onion Marmalade, Toasted Sourdough (D, EG, G, GFO, SL)
Breaded Camembert, Cranberry Sauce, Rocket Salad (D, EG, SL, V)
Spiced Butternut Squash & Red Lentil Soup, Curry Oil (VG)
Beetroot Cured Salmon, Root Vegetable Salad, Thyme Crackers (D, F, G, SL)
Wild Mushroom Arancini, Cashew & Truffle Purée (N, VG)

Main Courses

Turkey Roulade, Cranberry & Chestnut Stuffing, Pig in Blanket, Fondant Potato,
Maple Glazed Carrots, Brussel Sprouts, Gravy (D, DFO, EG, G, GFO, N, SL)
Braised Beef Bourguignon, Truffled Potatoes, Roasted Shallot, Red Wine Sauce (D, DFO, SL)
Red Pepper, Lentil & Kale Nut Roast, Fondant Potato, Maple Glazed Carrots,
Brussel Sprouts, Gravy (G, N, S, SL, VG)
Pan Fried Cod, Red Pepper, Lemon New Potatoes, Wilted Spinach, Romesco Sauce (D, DFO, F, SL)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)
Dark Chocolate Delice, Honeycomb Ice Cream (D, EG, G)
Black Forest Cherry Parfait, Champagne Sorbet (SL, VG)
Local Cheeseboard, Quince, Chutney, Walnuts, Crackers (D, G, GFO, N, SL, V)

To Finish

Filter Coffee, Mince Pies (G, GFO, SL, V, VGO)

Please advise your coordinator of any specific allergies or dietary requirements in advance.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(C) CELERY | (D) DAIRY | (DFO) DAIRY FREE OPTION | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(M) MUSTARD | (N) NUTS | (PE) PEANUTS | (SF) SHELLFISH | (SE) SESAME SEEDS | (S) SOYA
(SL) SULPHITES | (V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION

Please Note: Dairy Free, Gluten Free and Vegan Options are available upon request in advance only.