



The Kerry Suite

2025 Christmas Day Lunch 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)

Beetroot Cured Salmon, Root Vegetable Salad, Thyme Crackers (D, F, G, SL)

Wild Mushroom Arancini, Cashew & Truffle Purée (N, VG)

Main Courses

Traditional Roast Turkey Roulade, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy (D, DFO, EG, G, GFO, N, SL)

Rib of Wiltshire Beef (Served Pink), Yorkshire Pudding, Horseradish Sauce, Gravy (D, EG, G)

Red Pepper, Lentil & Kale Nut Roast Wellington, Gravy (G, N, S, SL, VG)

All Roasts served with Roast Potatoes (VG), Roast Parsnips & Carrots (VG),
Brussel Sprouts (D, N, SL, V)

Pan-fried Cod, New Potatoes, Wilted Spinach, Lemon & Herb Butter Sauce (D, DFO, F, SL)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, GFO, SL, V, VGO)

Mulled Winter Berry Parfait, Champagne Sorbet (SL, VG)

Dark Chocolate & Cointreau Choux Bun (D, EG, G, SL, V)

Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread (D, G, GFO, N, SL, V)

To Finish

Filter Coffee, Chocolate Truffles (D, S, V), 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.