



The Shelburne Restaurant

Festive Dining Lunch Menu

(Available from Friday 28th November to Tuesday 23rd December 2025)

Two Courses – £35 per person | Three Courses – £40 per person

(Some dishes may incur a supplement)

Starters

Spiced Roasted Butternut Soup, Toasted Pumpkin Seeds (VG)
Smoked Salmon, Scotch Quail Egg, Sautéed Leeks, Caviar Cream (D, EG, F, M, SL)
Twice Baked Goat's Cheese Soufflé, Red Onion Jam, Parsley (D, EG, V, SL)
Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado (N, S, SL, VG)
Wiltshire Game 'Pâté En Croûte', Earl Grey & Date Chutney (D, EG, G, SL)
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce (D, EG, G, S)

Main Courses

Turkey Roulade, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potato,
Maple Glazed Carrots, Creamed Brussel Sprouts, Gravy (D, EG, G, N, SL)
Herb Crusted Cod, Kohlrabi, Spinach, Violet Potato, Lemon Gel, Rocket Sauce (D, F, SL)
Confit Duck Leg, Roasted Brussel Sprouts, Smoked Garlic Mash, Orange Sauce (D, SL)
Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce (G, N, S, VG)
Cornish Sole, Brioche, Celeriac, Lobster Bisque, Samphire (D, EG, G, F, SF, SL)
Aged Sirloin, Watercress, Tomato Fondue, Black Truffle Rosti, Merlot Sauce (D, SL) (£10 supplement)

Desserts

Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, N, SL, V)
Mulled Fruit Pavlova, Vanilla Cream, Champagne Sorbet (D, EG, SL, V)
Pineapple Tarte Tatin, Toasted Coconut Sorbet (D, EG, G, V)
Granny Smith Apple Parfait, Salted Caramel, Apple Sorbet (SL, VG)
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread (D, G, GFO, N, SL, V)

Coffee, Chocolate Truffles (D, S, V), Mince Pies (G, GFO, SL, V, VGO)

Please speak to your server, before ordering your meal, if you have any specific allergies or dietary requirements.

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.



The Shelburne Restaurant

Festive Dining Dinner Menu

(Available from Friday 28th November to Tuesday 23rd December 2025)

Two Courses – £45 per person | Three Courses – £55 per person

Starters

- Spiced Roasted Butternut Soup, Toasted Pumpkin Seeds (VG)
Venison Carpaccio, Juniper, Parsnips, Balsamic Pickled Onions, Figs (D, EG, G, SL)
Smoked Salmon, Scotch Quail Egg, Sautéed Leeks, Caviar Cream (D, EG, F, M, SL)
Twice Baked Goat's Cheese Soufflé, Red Onion Jam, Parsley (D, EG, V, SL)
Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado (N, S, SL, VG)
Wiltshire Game 'Pâté En Croûte', Earl Grey & Date Chutney (D, EG, G, SL)
Roasted Scallops, Cauliflower, Hazelnuts, Granny Smith Apples (D, N, SF)
Smoked Ham Hock, Pickled Shallots, Crispy Egg Yolk, Cheddar Cheese Sauce (D, EG, G, S)

Main Courses

- Turkey Roulade, Pig in Blanket, Cranberry & Chestnut Stuffing, Fondant Potato,
Maple Glazed Carrots, Creamed Brussel Sprouts, Gravy (D, EG, G, N, SL)
Herb Crusted Cod, Kohlrabi, Spinach, Violet Potato, Lemon Gel, Rocket Sauce (D, F, SL)
Confit Duck Leg, Roasted Brussel Sprouts, Smoked Garlic Mash, Orange Sauce (D, SL)
Roasted Venison Loin, Braised Haunch Pudding, Crushed Swede, Chanterelle Mushrooms (D, EG, G, N, SL)
Roasted Monkfish, Roasted Cauliflower, Leeks, Crab, Peppercorn Sauce (D, F, SF, SL)
Boulangère Potato Pithivier, Leek & Hazelnut Gratin, Mushroom Sauce (G, N, S, VG)
Cornish Sole, Brioche, Celeriac, Lobster Bisque, Samphire (D, EG, G, F, SF, SL)

Desserts

- Traditional Christmas Pudding, Brandy Custard, Vanilla Ice Cream (D, EG, G, N, SL, V)
Mulled Fruit Pavlova, Vanilla Cream, Champagne Sorbet (D, EG, SL, V)
Dark Chocolate Delice, Malted Milk Ice Cream, Cocoa Nib Tulie (D, EG, G, SL)
Pineapple Tarte Tatin, Toasted Coconut Sorbet (D, EG, G, V)
Granny Smith Apple Parfait, Salted Caramel, Apple Sorbet (SL, VG)
Selection of British Cheeses, Apple Chutney, Treacle & Walnut Bread (D, G, GFO, N, SL, V)

Coffee, Chocolate Truffles (D, S, V), Mince Pies (G, GFO, SL, V, VGO)

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