THE BROADWAY HOTEL



Festive Feasting Lunch

Served in Tattersalls Brasserie 12noon to 3pm, Monday to Saturday 30th November – 31st December - Excluding Christmas Day, Boxing Day and New Year's Day

STARTERS

Seasonal Soup (v) (ve) (gf*)

Roast butternut squash and sage, toasted chestnuts, homemade focaccia bread

Ham Hock (gf*)

Ham hock, parsley and mustard presse, piccalilli puree, rosemary and black pepper cracker

Smoked Haddock (gf*)

Curried Risotto, spinach, flaked smoked haddock, soft poached egg, coriander

Courgette (v) (ve) (gf*)

Marinated courgette carpaccio, shaved vegan parmesan, candied pecan nuts, basil and olive oil dressing

Cauliflower Cheese (v)

Crispy, fried cauliflower cheese croquettes, salsa Verde, dressed rocket

MAINS

Roast Turkey (gf*)

Butter roast turkey and herb parcel wrapped in smoked bacon, creamed sprouts, honey glazed carrots, roast potatoes, cranberry puree, stuffing, pan jus

Herefordshire Beef (gf)

Slow cooked blade of beef, wholegrain mustard and smoked potato mash, green beans, bordelaise sauce

Blackened Salmon (gf)

Pan fried Cajun spiced salmon fillet, orzo, spinach, chestnut mushrooms, prawns, white wine cream sauce

Tart (v)

Goats cheese and caramelised red onion tart, fig salad, citrus dressing

Chickpea Stew (v) (ve) (gf*)

Calvolo Nero cabbage, tomato and chickpea stew, Cornish new potatoes, herby dumplings

DESSERTS

Sticky Toffee (v)

Sticky toffee Christmas pudding, mince pie ice cream, caramel sauce

Bavarois (gf★)

White chocolate mousse, gingerbread crumb, cranberry compote

Treacle Tart (v)

Warm treacle tart, clotted cream and orange ice cream, candied orange, tuille biscuit

Festive Ice Cream (v) (gf*)

Selection of three ice creams;

Cranberry + vanilla, Mince Pie, Dark Chocolate Gingerbread, Clotted Cream + Orange, Mulled Wine Sorbet

Cheese (v) (gf *) (£2 supplement)

Selection of three British cheeses, mixed biscuits, apple chutney, grapes, celery

Coffee and Mini Mince Pie £3.50

L25 for 2 courses · L29 for 3 courses
Treat yourself... Festive Cocktail or Mulled Wine & 3 course Lunch L34

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available *Please do notify us about any dietary requirements as some of the dishes may require amendments * Please ask for Vegan Starter and Dessert options