



SOPWELL  
HOUSE

# CHRISTMAS LUNCH

St Albans Suite/The Brasserie

## STARTERS

**Velouté of celeriac, green lentil and sage soup (ve)**

*Diced winter vegetables*

**Laphroaig cured Scottish salmon**

*Compressed cucumber, cucumber gel, tonka bean mayonnaise*

**Mosaic of quail and goose liver**

*Rainbow carrots, pistachio, trompette mushrooms, quince chutney*

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**Basil and granny smith sorbet**

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## MAIN COURSES

**Spiced turbot**

*Tenderstem broccoli, curried cauliflower puree, mango relish, herb oil*

**Suffolk bronze turkey**

*Cranberry and orange stuffing, duck fat roast potatoes, roast root vegetables, Brussels sprouts, pigs in blankets, chestnuts, roast gravy*

**Hereford beef fillet 28 days aged**

*Crushed jerusalem artichokes, buttered spinach, horseradish emulsion, baby vegetables, Maderia sauce*

**Sopwell House vegetarian haggis (v)**

*Roast root vegetables, braised sweetheart cabbage, chestnut, cranberry jus*

## DESSERTS

**Traditional Christmas pudding**

*Brandy sauce*

**Dulcey chocolate and raspberry mousse**

*Crispy chocolate biscuit and raspberry whip*

**Tonka bean panna cotta**

*Mulled wine poached fruits, honey cake*

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**British cheese board, trimmings**

**Coffee and Mince pies**



**ALLERGENS** - Please scan QR code and speak to a member of the team if you have any allergen or dietary requirements