



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

Christmas Day Lunch

- 25 December -

Starters

Red Onion, Mulled Wine Poached Pear & Yorkshire Blue Filo Tart

Pan Fried Scallops, Confit Shallot, Pancetta & Clementine Dressing GF, DFO

Sous Vide Pigeon, Hazelnut Granola, Beets & Apple GFO, DF

Pate en Crout, Mixed Baby Greens

Mains

Althams Butches Whole Roast Bronze Turkey Stuffed with Roast Shallot, Sage
& Apple Stuffing, Pigs in
Blankets, Duck Fat Roast Potatoes, Thyme Jus GFO, DFO

Fillet of Beef Wellington, Smoked Potato Puree, Wilted Baby Leaf Spinach,
Mushrooms a la Grecque & Bordeaux Sauce

Aubergine, Spinach & Truffle oil Wellington V, DFO

Half Dressed Lobster, Thermidor Sauce & Charred Broccoli GF

Desserts

Traditional Christmas Pudding, Brandy Sauce, Redcurrants GFO, V

Assiette of Christmas Chocolates V

Frozen Peppermint & Dark Chocolate Parfait V
Selection Of Courtyard & Local Cheeses Timothy Taylors Landlord Chutney,
Accompaniments & Biscuits GFO, V

Tea Coffee Mince Pies