



STRATTON HOUSE

HOTEL | DINING | EVENTS

FESTIVE MENU

2 COURSE £23

3 COURSE £29

Spiced butternut squash & coconut soup

chilli yoghurt (V, VGOA, GFOA)

Pulled lamb tostada

crumbled feta, pomegranate, mojo verde (GFOA)

Yuzu & Ginger cured salmon

pickled fennel, cucumber & mirin salsa, sourdough crisp

Onion & fennel bhaji

lemon & tahini yoghurt, chilli, coriander (V, VGOA)

Traditional roast turkey

Pigs in blanket, sage & onion stuffing, cranberry jam, poultry jus (GFOA)

thyme & garlic roast potatoes, market vegetables & jugs of gravy

Rump steak

Caramelised shallot & horseradish chutney (GFOA)

thyme & garlic roast potatoes, market vegetables & jugs of gravy

Roast sea trout

butterbean, chorizo & tomato stew, mojo verde, watercress (GF)

Beetroot & orange risotto

Goat's cheese, walnuts (V, VGOA GF)

Traditional Christmas pudding

Brandy sauce, vanilla & cinnamon clotted cream

Warm chocolate brownie

Salted caramel, honeycomb

White chocolate & raspberry Cambridge cream

pistachio biscotti (GFOA)

Tea, Coffee, Mini mince pies