



## 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

**Yuzu & Ginger cured salmon**

pickled fennel, cucumber & mirin salsa, sourdough crisp (GFOA)

**Onion & fennel bhaji**

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

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**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***

**Pan roast sea bream**

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

**Beetroot & orange risotto**

Goat's cheese, toasted walnuts, black olive (V, VGOA)

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**Traditional Christmas pudding**

Brandy sauce, vanilla & cinnamon clotted cream

**Warm chocolate brownie**

Salted caramel, honeycomb

**White chocolate & raspberry Cambridge cream**

pistachio biscotti (GFOA)

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**Tea, Coffee, Mini mince pies**