



STUART
HOUSE

HOTEL · BAR · RESTAURANT

CHRISTMAS DAY MENU



STARTERS

Roasted Parsnip Soup (GFA) (V) served with toasted Chestnuts and crusty French bread

Grilled Goats Cheese on a crouton caramelized red onions and a tomato and basil dressing (V)

Smoked Duck and Walnuts with a blue cheese mayonnaise and pickled beetroot

Creamed Garlic Mushrooms on a toasted bruschetta (V)

FISH COURSE

Smoked Haddock Kedgeree Fish Cake with a mango and salsa salad

Smoked Gravalax with marinated cucumber, poppy seeds and rye bread

SORBET

Lemon Sorbet

MAINS

Traditional Turkey (GF) served with Yorkshire pudding, roast potatoes, pigs in blankets, roasted parsnips, carrots, sprouts and gravy

Roast Topside of Beef with a red wine sauce, broccoli, braised red cabbage and roasted carrots

Oven Baked Seabass (GF) with a chilli and lime sauce on a spinach and pea risotto topped with rocket leaves

Grilled Halloumi on a pesto and sundried tomato penne pasta with parmesan crisps

DESSERTS

Christmas Pudding (GF) served with Brandy Sauce

Raspberry and White Chocolate Cheesecake with raspberry sauce and cream

Chocolate and Baileys mousse (GFA) with shortbread biscuit and chocolate sauce

Poached Pear (GF) in Orange Syrup served on caramelised mandarins and chantilly cream

Cheese

Cheeses and biscuits served with a glass of port

Price per person £72.50

Call 01553 772169 to book

Food allergens and intolerances: Please ask a member of staff if you require information on the ingredients in the food we serve.

(gf) = Gluten Free (gf) = Gluten free alternative (v) = Vegetarian