

# FESTIVE LUNCHES

THROUGHOUT NOVEMBER, DECEMBER AND JANUARY

FOR THE ULTIMATE FESTIVE DINING EXPERIENCE, GATHER TOGETHER WITH FRIENDS, FAMILY OR WORK COLLEAGUES AND ENJOY A DELIGHTFUL FESTIVE LUNCH.

Set in relaxed surroundings... we've thought of all the things you'll need to start your festive celebrations.

## Menu

Roast winter vegetable soup (VG/GF)

Chicken and brandy pâté, caramelised onion chutney,  
olive oil and sea salt

Prawn and crayfish salad, Bloody Mary cocktail dressing (GF)

Traditional roast turkey breast served with sage and onion  
stuffing, pigs in blankets, sea salt roasties and pan gravy,  
roast parsnips, carrots and buttered sprouts

Cod loin, lemon and herb crust, tomato and basil sauce,  
gratin potato, roast carrots and fine green beans (GF)

Portobello mushroom, sweet potato and stout tart,  
sea salt and thyme roasties, roast parsnips,  
carrots and buttered sprouts (V)

Traditional Christmas pudding, brandy sauce

Gingerbread cheesecake, toffee sauce

Classic lemon tart, mulled wine berry compote (GF)

**£25.00** PER PERSON



- Arrive from 12.00pm.
- 1.00pm: Sit-down.
- Three-course meal.
- Crackers and novelties.

0330 028 3422

welcombe.sales@hallmarkhotels.co.uk