



the stroom  
restaurant

# Christmas day lunch menu 2008

*Available in both the stroom and queens room restaurants*

Hot smoked salmon rillette, Swedish potato salad & melba toast

Pheasant & foie gras terrine, mixed leaves, pickled onions, fig chutney, toasted brioche

Pearled half Charentais melon with fresh berry fruits

Fêta cheese & roast pepper tartlet, rocket & sun blush tomato salad, olive pesto

Cream of chicken & vegetable soup, finished with fresh tarragon

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Traditional roast East Yorkshire turkey, seasoning, bacon roll, cranberry sauce, roasting juices

Roast rib of Aberdeen Angus, horseradish dumpling, roast gravy

Cider roasted Lincolnshire pork loin, spiced apples, roasting juices

Wild mushroom & spinach lasagne, roast cherry tomatoes

Halibut loin with prawns, leeks, Champagne cream

*All served with Chefs' selection of seasonal vegetables and potatoes*

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Traditional Christmas pudding, rum sauce

Glazed lemon tart, blood orange coulis

Baked vanilla cheesecake with hazelnut base, wild strawberry compote

Dark chocolate tart with maltesers crunch & pistachio Ice-cream

English blue and white Stilton with celery, grapes, chutney & biscuits

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Coffee & mince pies

*Please note:- All three courses must be pre-ordered*

Adults £60 per person

Children's menu for under 12 £30